

RED POTATO AND APPENZELLER CHEESE ROSTI



INGREDIENTS: Yields: 4 servings

- 1 1/2 lbs. Red potatoes
- 1/2 cup shallots, minced
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 1 Tbsp. fresh thyme, chopped
- 6 Tbsp. olive oil, divided
- 6 oz. (1 1/2 cups) Appenzeller cheese, rind removed, shredded

1. STEP

Place potatoes in pot and cover with cold water. Bring to a boil, lower to simmer and cook until potatoes are just tender, about 10 minutes. Do not over cook.

2. STEP

Drain potatoes and spread out on baking sheet and let cool completely. Refrigerate after cooling. (You can cook the potatoes up to 2 days ahead.)

3. STEP

Peel then finely shred potatoes using a box grater.

4. STEP

In a large bowl, mix together the shredded potatoes, shallots, salt, pepper and thyme.

5. STEP

Heat oil over medium heat in a nonstick 8' frying pan. Add potato mixture. Shake the pan to evenly cover the bottom of pan with potato. Smooth top over with spatula. Do not press down.

6. STEP

Cover and cook for 12 to 15 minutes, until the bottom is nicely browned and the potatoes hold together.

7. STEP

Remove cover and place a large plate over the potatoes, quickly turn pan upside down to remove rosti from pan. Add remaining 3 tablespoons of olive oil to the pan. When the oil is hot, slide the rosti back into the pan. Cook uncovered for another 10 minutes, or until browned.

8. STEP

Turn broiler on to high. When rosti is done slide onto an oven safe plate or baking sheet and sprinkle cheese evenly over the top.

9. STEP

Place rosti under the broiler to melt cheese. When cheese is melted and a little browned, remove from broiler and serve.