

ROSTI WITH CAVE AGED EMMENTALER



INGREDIENTS: Yields: 4 servings

2 lbs. Russet potatoes

1 1/4 cups onion, finely chopped

6 Tbsp. butter, melted, divided

1 Tbsp. salt

1/4 tsp. pepper

4 oz. Cave Aged Emmentaler cheese, thinly sliced

1. STEP

Place potatoes in pot and cover with cold water. Bring to a boil, lower to simmer and cook until potatoes are just about 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 nonstick frying pan, add three tablespoons of melted butter and onion. Over medium heat, cook for 5 minutes or until translucent, then add potatoes, salt and pepper.

5. STEP

Gently stir, and then evenly spread potatoes in pan and cook, over medium low heat for 15 minutes.

6. STEP

Remove rosti from pan by placing a large plate over the top and turn the frying pan upside down.

7. STEP

Return pan to heat and add the remaining three tablespoons of butter, then slide uncooked side of rosti back into pan. Cook until browned and a crust forms, about 15 minutes more.

8. STEP

Preheat broiler to high. Slide rosti onto a baking sheet or oven safe plate.

9. STEP

Arrange the cheese slices in a circular pattern on top of rosti. Broil until cheese is melted.