

RÖSTIS WITH WHIPPED FETA

Servings: 10

Prep Time: 15min

Cook Time: 45min



Ingredients

FOR THE WHIPPED FETA

- 180ml Danish feta, crumbled
- 125ml cream cheese, at room temperature

FOR THE RÖSTIS

- 1 small onion, grated
- 500g potatoes, peeled and grated

- 80g pecorino, grated + extra
- 30ml butter, melted
- olive or avocado oil, for frying
- handful basil, chopped
- handful cherry tomatoes, halved

Directions

1. For the whipped feta, blitz feta into fine crumbs. Add cream cheese and blitz for about 5 minutes or until creamy.
2. For the röstis, combine the onion and potato. Stir in the pecorino and butter. Season.
3. Shape into 10 balls, squeezing out all the moisture. Flatten into patties.
4. Heat a thin layer of oil on medium-high and cook the potato patties, in batches, for about 3 minutes on each side or until golden brown. Drain on paper towel.
5. Spread a dollop of whipped feta on each rösti. Mix basil through the tomatoes and spoon on top. Sprinkle with extra pecorino.