

CELERIAC ROSTI, POACHED EGG & HOLLONDAISE



Moderate



30 minutes



Lunch/Dinner



04 Servings

INGREDIENTS

450g celeriac
150g potatoes
1 medium onion
2 tbsp flour
4 eggs
pinch parsley
salt & pepper
an optional poached egg

Hollandaise:

50ml white wine vinegar
50ml water
200g butter
3 eggs



COOKING STEPS

Heat the oven to 150C/300F.

Trim and peel the celeriac, then grate along with the potatoes and onion. Put the mix into a colander or sieve. Squeeze out as much of the mixture as you can, then add the flour, egg, parsley and salt and pepper.

Mix everything thoroughly and then shape the mix into four large or 8 small patties. Start to fry in a pan with plenty of oil on a medium heat for at least 5 minutes each side or until nice and golden. Be careful how you turn them so as not to fall apart. Remove the rosti to a medium pan and put in the oven for around 10 minutes, ensuring they're cooked through.

Poach 4 eggs and sit on the rosti, works really well with a hollandaise on top. Either shop bought or homemade.

For an easy no-fail hollandaise sauce recipe, use the link below:

<https://downshiftology.com/recipes/hollandaise-sauce/>