

# FINES HERBES POTATO ROSTI

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Serves 4

## INGREDIENTS:

2 large baking potatoes, peeled and grated  
4 Tsp fresh chervil, coarsely chopped  
4 Tsp fresh chives, coarsely chopped  
4 Tsp fresh parsley, coarsely chopped  
4 Tsp fresh tarragon, coarsely chopped  
2 Tbsp olive oil

## DIRECTIONS

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Squeeze as much liquid as possible out of the grated potato, then place in bowl, and mix in the chervil, chives, parsley, and tarragon. Season with salt and pepper, if desired.

Heat 1 tbsp oil in a large frying pan over a medium heat.

Press the potato mixture into pan, and cook for 10 minutes, or until the bottom of the rosti is golden brown. Loosen the bottom and sides of rosti, then slide onto a plate.

Add remaining 1 tbsp oil to the pan, flip rosti back into the pan (browned side up), and cook 10 to 15 minutes more, or until the second side of the rosti is golden brown. Loosen the rosti, then slide onto a serving plate.

Enjoy!