**Potato and Celeriac Rosti**



**Ingredients**

makes approx. 6
1 large potato,
peeled and grated
75g celeriac, or 1
stick of celery peeled
and grated
½ apple, grated
¼ onion, finely chopped
2 Tblsp cream cheese

1 Tblsp plain flour
1 Tblsp parmesan, finely grated
oil for shallow frying

**Method**

1. Place peeled and grated potato, celeriac and apple in a cloth (chux) and squeeze out as much liquid as you can.
2. Combine the potato mix with all the other Rosti ingredients and mix together well.
3. Over a medium heat shallow fry spread out ¼ cupfuls of the mixture until golden on each side and cooked through.