

Sweet Potato Rösti

This adaptation of the Swiss rösti is great as a light snack topped with a little more crumbled goat's cheese. It also makes a more unusual accompaniment to meat dishes.

Planning

serves:	4
prep time:	10 mins
cooking time:	25 mins

Ingredients

1 lb sweet potatoes
1 medium onion
1 clove garlic, crushed
3 oz fresh goat's cheese
(Pant-Ysgawn)
2 medium eggs, beaten
2 tbs olive oil
pepper

Method

Peel the sweet potato and grate it; wrap it in a clean tea towel and squeeze out as much moisture as possible. Place it in a mixing bowl.

Peel and thinly slice the onion and sauté it in a tablespoon of the olive oil until soft and golden. Add the garlic and sauté for another 30 secs. Add this to the grated sweet potato.

Crumble the goat's cheese and add it to the sweet potato. Season generously with freshly ground black pepper then stir in the beaten eggs and mix well.

Form the mixture into rounds of about 4 in (10 cm) by ½ in (1 cm) high, either by hand or in some suitable rings. Place them on a non-stick sheet and bake in the oven at gas mark 7, 220 °C for 20-25 minutes or until lightly browned.