

Potato Rosti with Taramosalata

This potato rosti topped with our tasty [Taramosalata Dip](#) is perfect for lunch, dinner or brunch!



Serves 2

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

- 1½ a tub of [Chris' Traditional Taramosalata Dip](#)
- 2 large potatoes, washed
- 30gms of butter, melted
- 1½ a cup of fresh ricotta
- Fresh dill sprigs, pine nuts and lemon wedges, to serve.

Method

1. First, boil the potatoes whole in boiling water for 10 minutes or until a skewer enters the edges easily, but struggles to go through the middle.
2. Remove the potatoes from the stove and place in cold water.
3. Once the potatoes have cooled, grate into a bowl and mix through the melted butter and a generous pinch of salt.
4. Grease a medium size fry pan with a generous amount of spray olive oil.
5. Fry heaped tablespoons of the potato mixture in batches on a medium-high heat, turning when golden (it should take 3-5 minutes each side). Be careful as you turn them, doing so with a wide spatula so they don't break

apart.

6. Once the rosti are cooked, serve hot topped with dollops of Chris' Traditional Taramosalata Dip, fresh ricotta, dill and pine nuts. They're delicious with a generous grind of black pepper.



Recipes by Natalie Zee / Healthy Natty for Chris' Dips.