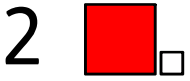




Ham and onion rosti



Ingredients



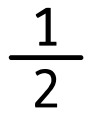
2 large waxy potatoes



2 x slices of ham



2 spring onions



1/2 x 5ml spoon garlic purée



2 x 5ml spoon dried mixed herbs



Method



1. Preheat oven to 180°C (375°F) or Gas mark 4.



2. Grease or line the baking tray.



3. Prepare the ingredients:



• peel and grate the potato;



• chop the ham;




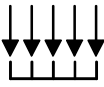

• snip or slice the spring onions.





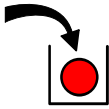

4. Add the potato, ham, onion, garlic purée and herbs to



the mixing bowl.

5   


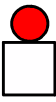



5. Mix everything together.

6    6 - 8 




6. Using your hands, shape into 6 - 8 small rostis

(flat pancakes), squeezing away any excess liquid.

7     

7. Place on the baking tray and bake for 20 -

25 minutes, or until golden brown.