



Two Tubers

All things potato and truffle

Rosti with Eggs and Reverse Fry Bacon

Ingredients

2 Large starchy potatoes – I use Maris Piper when in season
2 tbsp vinegar
Good frying oil
Water to soak grated potato in and pour over bacon
6 rashers good bacon
2 eggs
Handful of cherry or Mini-Roma tomatoes

Method

Peel and grate potatoes, place them in a bowl, and cover them with water. Add the vinegar, stir, and allow to stand for at least an hour; overnight in the fridge is even better.

Reverse fry bacon

Lay the bacon in a cold pan and place it over low heat. Add enough water to cover the bacon. Bring this to a gentle simmer and allow it to cook, rendering the fat out of the bacon, cooking off all the water and crisping the bacon. Move the bacon around in the pan as required to ensure even cooking.

While the bacon is cooking, drain the grated potato into a sieve lined with a kitchen cloth. Gather up the cloth and squeeze to remove as much liquid as possible. Add about 2 tbsp oil to a frying pan and sprinkle the grated potato over this to about a cm thick. Push the sides in with a spatula to neaten and cook over medium-low heat, adding a little bit more oil if it is not sizzling. Gently lift and check the browning of the underside. If lightly browned and the rosti holds shape, flip to cook the other side, adding more oil if required. Leave it to cook further if the rosti is too soft or not browned. Once both sides of the rosti are browned and crisp, remove and keep warm while cooking the eggs and tomatoes.

Add the tomatoes to the pan used to cook the rosti and place over medium heat, adding a little bit of oil if necessary. Drop each egg into the pan to fry and cover with a lid to steam the top. You are ready to plate up once the eggs are cooked to your liking.

Place rosti on a plate, put the tomatoes on the side and top the rosti with the eggs. Fill any gaps with the bacon.

Notes

The reverse fry works equally well with mushrooms.

Cook the eggs however you like. The fry-steam method used here combines a fried and poached egg.

The rosti also goes well with cream cheese, smoked salmon and your favourite toppings.