

'Out of Bron's Kitchen'

Potato rosti

4 large brushed potatoes, washed, peeled and coarsely grated (these need to be drained well so push the mixture into a colander to drain excess liquid before placing in a mixing bowl)

1 egg

1 finely sliced onion

½ cup plain flour

Salt and pepper to taste

Mix altogether and spoon good sized patties into a shallow pan with a small amount of oil in. brown on both sides and cook through. Around 5 minutes on both sides. Serve with homemade chutney and crunchy summer salad.