

# Potato Rosti with Brunchables

## Rosti Ingredients:

- 2kg Sebago potatoes
- 1 1/2 teaspoons salt
- 1 teaspoon finely ground black pepper
- 2 tablespoons Ghee melted for rosti + 4 Tablespoons for cooking (Olive oil sub for DF)



## Equipment:

- Grater x2
- Peelers x3
- Large mixing bowl
- Measuring spoons
- Non stick fry pan
- Rubber spatula
- Large round pizza tray



## Method

1. Preheat the oven to 180 degrees Celsius and collect all of your ingredients and equipment.
2. Peel then grate the potatoes using a grater, trying to get nice long strands if you can.
3. Grab handfuls of potato and squeeze out excess liquid, then place in bowl. This helps make the potato crispier.
4. Add ghee, salt and pepper then toss. Now you are ready to cook!
5. Melt half the Ghee in a non-stick pan over medium low heat.
6. Place the potato in pan, but do not pack it down. Use rubber spatula to tidy the edges, then lightly pat down to even surface.
7. **Cook first side:** Cook 12 minutes until underside is very golden and crispy, lifting edge with rubber spatula to check. If by 8 minutes it is not going golden, increase heat.
8. **Flip:** Cover pan with a round pizza tray and tea towel and flip confidently and quickly onto the tray.
9. **Cook second side:** Melt remaining Ghee in the pan, then slide the rosti back in and cook for 12 minutes until golden crispy, and there is no resistance when a knife is inserted into the middle.
10. Slide onto cutting board, cut into 8 wedges and serve immediately! If not serving immediately, flip onto pizza tray again and place in oven to keep warm and crispy.

# Potato Rosti with Brunchables

## Brunchable Ingredients:

- 3 tomatoes
- 1 tablespoon Mixed Herbs
- Salt and Pepper
- 2 tablespoons olive oil (Tomatoes) + 1 tablespoon olive oil (eggs)
- 1 Avocado
- 1 tin Baked Beans
- 6 Eggs (1 per person) (No egg if Egg Free)



## Equipment:

- Knives x2
- Pastry Brush
- Small baking tray
- Baking paper
- Small mixing bowl
- Small microwave safe serving bowl
- Egg flip
- Tongs
- Spoon
- Platter for other brunchables



## Method

Now prepare your other Brunchables-

- Slice the tomatoes in half. Place the Herbs, salt and pepper and olive oil in a small mixing bowl and mix with pastry brush. Brush the mix onto the tomatoes. Place the tomatoes in a small baking tray lined with baking paper and place in the oven to bake for 15-20 minutes. Place them on the brunchables platter when ready.
- Cut the avocado in half and slice each half into thin slices. Arrange on the brunchable platter.
- Place the baked beans in a microwave safe bowl and warm in the microwave for 2-3 minutes or until warm. Place on the brunchables platter.
- Once the Rosti is cooked and removed from the fry pan, re-heat it on medium heat on the stovetop and add 1 tablespoon olive oil. Crack all eggs into the pan and fry until eggs are cooked.

To serve;

- place the brunchables platter on the group table with tongs and a spoon.
- Cut the Rosti into 8 servings and serve each group member a slice of Rosti and an egg.

# Oatmeal Raisin Cookies

## Ingredients:

- 1 ½ cups raisins
- 1 ½ cups plain flour (GF sub)
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 teaspoon cinnamon powder
- 250g unsalted butter (DF sub)
- 1 cup brown sugar
- 1 cup white sugar
- 2 large eggs (egg replacement)
- 3 cups rolled oats (quinoa flakes GF)

## Equipment:

- Baking tray x3
- Baking paper
- Measuring cups
- Measuring spoons
- Medium and Large Mixing bowl
- Hand beaters
- Wooden spoon
- Small bowl
- Mesh strainer
- Paper towel
- Cooling rack



## Method

1. Preheat oven to 180°C. Line 3 trays with parchment/baking paper.
2. Place the raisins in a small bowl and soak them in boiled water for 10 minutes. Drain them in a mesh strainer and then pat dry with paper towel.
3. Sift the flour, salt, baking powder and cinnamon into a medium mixing bowl.
4. Using the hand beaters, beat the butter in a large bowl until creamy. Then beat in the sugar until mixture is fluffy - about 2 - 3 minutes.
5. Beat in the eggs one at a time until incorporated.
6. Use a wooden spoon to stir the flour mixture in.
7. Stir in oats and raisins - this requires a bit of effort as the dough gets firm!
8. Roll into 18 balls, flatten and place onto the baking trays- 6 to a tray.
9. Bake for 11 minutes. Then swap the trays between the shelves AND turn the trays around. Bake for a further 11 - 14 minutes, or until cookies are golden on the edges and LIGHT golden on the surface.
10. Cool on the trays for 5 minutes before transferring to cooling rack.