

SUPER TASTY Rosti Burger

Maltby
masterchef



Rosti Burger

Ingredients

- 2 large potatoes
- 200g low fat sausages
- 1 tsp. chilli spice
- ½ onion
- 1 large tomato
- 1 mixed leaf lettuce

Serves: 4 people

Time to cook: 30 minutes

Putting it together

1. Par boil the potato for 10 minutes in boiling water.
2. Remove the potato from the pan and grate on a large grater.
3. Put the potato into a tea towel and squeeze to remove excess liquid.
4. Press the potato into small pancake shapes, then lightly fry in olive oil or vegetable oil on both sides.
5. Remove the skin from the sausages, sprinkle with chilli spice and make into in to a patty, the same size as the rosti.
6. Fry the patty in a dry pan (no oil).
7. Sandwich the patty between the two rosties and serve on a plate with lettuce and tomato.



**Congratulations to our winning chefs
from Craggs Community School:
Josh Walker and Jake Davies**



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