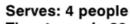
Burger



Time to cook: 30 minutes



Rosti Burger

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

Putting it together

- 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.
- 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









