

# Hash Browns Recipe

The recipe is very simple and delicious

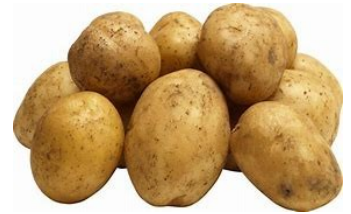
cooking time: 20 min      Prep time: 20 min

TOTAL: 40 min

(For 2 persons)

## Composition/ Ingredients:

- 3 potatoes,
- onion,
- 1 egg,
- salt and pepper
- olive oil



## Preparation:

- Stage 1: Peel the potatoes, then grate them with the large rack of a cheese grater.
- Stage 2: Cut the onion into strips the same size as the grated potatoes.
- Stage 3: Mix the preparation, add an egg to bind and continue mixing.
- Stage 4: Add salt and pepper and form a patty with the mixture.
- Stage 5: Cook until the potatoes are tender. The patty should be slightly toasted (=> brown).

## Note:

Very common accompaniment/side-dish in the UK and the USA for brunch, with eggs and bacon or sausages.

Made by Léia, Joris and Mathias

## Attention!:

Do not confuse hash browns with rösties which are also potato patties but this recipe is especially cooked in Switzerland and also in France (they call it "paillasson" or "paillasse"), and it isn't constituted with the same ingredients.

See for yourselves: to make rösties, for 2 persons, you need to prepare:

- 215 g of new potatoes
- 1,5 tablespoon of fat
- 1/3 tablespoon of salt
- Pepper
- 2/3 onion

