

# Mary Berry's Potato Rösti with Fried Eggs



**Serves 2**

**Prep 20 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

2 rashers bacon, cut into small squares

3 floury potatoes

2 eggs

oil for frying

1 onion, thinly sliced

1. Fry the bacon until crisp. Set aside on a plate.
2. Pop the thinly sliced onion into the bacon fat. Put the lid on, so it can cook into its own steam. Don't put the flame too high.
3. Coarsely grate three floury potatoes. Get rid of the starchy water by putting the grated potato in a tea towel and squeezing the water out over a bowl.
4. Add the fried onion & bacon to the grated potatoes and season.
5. Using the same frying pan, add a little more oil.
6. Tip the mixture into the pan and really press it down, so there are no gaps (Make sure the potato is freshly grated, so the starch will keep it all together). It will take a few minutes over medium heat. Once the rösti is crisp and golden, turn it out, so you can cook the other side, using a plate to turn it over.
7. To finish, fry two eggs and put on top. Serve immediately.