

# Potato Rösti with Pepperonata & Poached Egg



**Serves 4**

**Prep 30 mins**

**Cooking 50 mins**

**Easy**

## Ingredients

4 eggs  
small splash of white wine vinegar  
8 - 10 basil leaves to serve

### For the rösti

6 medium whole potatoes, unpeeled  
25g butter, for cooking

or buy ready-made rösti

### For the pepperonata

100ml olive oil + extra for serving  
8 red peppers, deseeded & sliced  
2 red onions, finely sliced  
10 plum tomatoes, quartered, deseeded & sliced  
1 bay leaf  
2 thyme sprigs  
2 tbsp Demerara sugar  
100ml red wine vinegar  
1 lemon, zested

1. I prefer to take the skin off the peppers. I roast them in the oven for 30 mins on 210C Fan. After cooling, the blistered skin is easily removed. To make the pepperonata, heat the oil in a wide, shallow pan. Add the peppers and onions and cook gently for 15 - 20 mins. Season, then stir in the rest of the ingredients and continue to simmer gently for 25 - 30 mins until everything cooks down into a chunky ragout. Turn off the heat. Can be made up to 3 days ahead, chilled & then reheated to serve.
2. To make the rösti, cover the potatoes with cold water & a pinch of salt. Bring to the boil & simmer for 8 mins until half cooked. When a knife is inserted they should still be raw in the middle. Strain & cool.
3. Peel the potatoes and discard the peel, then coarsely grate into a mixing bowl and season. Heat half the butter in a non-stick frying pan until sizzling, then add the grated potato, spread out evenly and press down with the spatula. Cook over a low-medium heat for 10-15 minutes then, once browned, place a plate on top and flip over. Add the rest of the butter to the pan and, once melted, put the rösti back in the pan & repeat until brown on both sides.
4. While the rösti is cooking, put a large pan of water on to the boil and add the vinegar. Once the water is at a rolling boil, crack in the eggs and poach for 3 mins, then remove with a slotted spoon and place on kitchen paper to absorb any excess water. To serve, divide the rösti into four, top with a good spoonful of pepperonata and an egg, then finish with some torn basil leaves and a drizzle of olive oil.