

Ultimate Hash Browns



Serves 8

Prep 10 mins + Cooling

Cooking 30 mins

Easy

Ingredients

1kg floury potatoes (Maris Piper), unpeeled
2 onions, chopped
2 tbsp vegetable oil
butter for frying
1tsp each cumin seeds or dried oregano
eggs for frying
hot sauce or ketchup

Can be frozen and cooked from frozen

1. Cook the potatoes in boiling, salted water for 15-20 mins until softened on the outside but firm in the centre. Drain, and leave to cool.
2. Meanwhile, fry the onion in 1 tbsp oil and a knob of butter until soft but not golden, about 8 mins. Add the spices or oregano and leave to cool.
3. Peel the potatoes, then grate. Mix with the fried onion, 1/2 tbsp salt and 1/2 tbsp ground pepper.
4. Line a baking tray, then pinch golf-ball-sized pieces of the mix and roll into balls. Press down onto the tray to make thick rounds or use a food ring for a neat shape.
5. To freeze, ensure the rounds are spread well apart, then freeze until solid. Wrap or tip into a freezer bag. Will keep for up to 3 months.
6. To cook, heat 1 tbsp oil and a knob of butter in a non-stick frying pan over a medium heat and fry the hash browns from frozen for 7 -10 mins per side until golden and piping hot. (Cook for 4 - 5 mins per side if defrosted). Serve with fried eggs and hot sauce or ketchup.