

# POTATO AND LEEK RÖSTI



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25  
min



Medium

## INGREDIENTS

- 800g white potatoes
- 300g leek
- 1 tin of Bonduelle peas (400g)
- 1 sprig parsley
- 2 carrots
- 1 sprig coriander
- 3 tbsp olive oil
- 50g butter
- 1 lemon
- 1 tsp fennel seeds
- 1 jar Pur Natur yoghurt

## METHOD

Clean the potatoes, halve and boil in salted water for three minutes • Drain and leave to cool • Peel and roughly grate • Chop the white part of the leek and sauté in butter, seasoning with salt and pepper • Add the potato and, mixing well, add the chopped parsley and divide into four portions • Drizzle some olive oil into a non-stick pan and cook each of the potato portions, moulding and turning with a spatula • Drain the peas and peel the carrots, finely slicing • Season with coriander leaves, olive oil, lemon juice, salt and pepper • Plate up the potato rösti, a little of the pea salad and spoonful of natural yoghurt