Avocado smash rostis
RECIPE

Avocado smash rostis

COOK TIME	10 mins
PREP TIME	10 mins
SERVES	4 x

Upgrade your weekend brunch with these Avocado Smash Rostis! Made with MasterFoods Avocado Smash and Everything Eggs Spice Blends.

INGREDIENTS

- 800g white potatoes, peeled and grated
- 2 tablespoons flour
- 5 eggs
- 3 teaspoons MasterFoods Avo Smash Spice Blend
- 2 avocados
- 1 tablespoon MasterFoods Everything Eggs Spice Blend

METHOD

1. Squeeze the grated potatoes to remove the liquid, until dry. Add grated potato to a bowl along with the flour and 1 egg. Season with salt and pepper and mix to combine.
2. Preheat a large non-stick fry pan over medium heat and drizzle with cooking oil. Spoon one quarter of the potato mixture into the pan and use a spatula to press into a flat rosti.
3. Cook for 3-6 minutes on each side or until golden brown and crispy. Set aside and keep warm.
4. Repeat the process with the remaining mixture to create four potato rostis.
5. In the same pan, add another drizzle of cooking oil. Crack remaining eggs into a pan and sprinkle with MasterFoods Everything Eggs Spice Blend. Fry eggs for 3-4 minutes until the whites are set.
6. In a bowl, combine MasterFoods Avo Smash Spice Blend and avocados, and mash to combine.
7. To serve the rostis, spread with the avocado mixture over the rostis and top with the fried eggs.

This recipe was originally developed by TastyOz via BuzzFeed.com.au

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