



# POTATO & PARSNIP RÖSTI

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*Simple ingredients and one pan cooking make for  
a winning formula. Sweet and crunchy rösti,  
earthy greens and crisp rich black pudding.*

Prep time 25 minutes | Cook time 25 minutes | Serves 4

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## INGREDIENTS

5 Stonegate Estate eggs  
500g maris piper potatoes, peeled  
400g parsnips, peeled  
Sea salt and freshly ground black pepper  
3 tablespoons plain flour  
Splash milk  
Olive oil  
8 slices good quality black pudding  
1 tablespoon butter  
2 cloves garlic, crushed  
2 large handfuls spring greens or kale, tough stalks removed and roughly chopped

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Peel the potatoes and parsnips and coarsely grate. Add to a bowl the a teaspoon of salt. Leave to sit for 5 minutes. Mix together then pile into a middle of a clean tea towel. Gather up the edges of the towel and squeeze out the excess water. Tip the mix into a large mixing bowl and season well. Stir in the flour. Crack one egg into a cup, whisk with a fork and tip over the grated vegetables. Add a splash of milk and mix together well. Add a little more flour if needed.

Pre-heat the oven to 180c/360f/ gas mark 4. Line a baking sheet with parchment paper. Place a medium sized frying pan on a medium heat. Add 1 tablespoon olive oil. Take a 2 tablespoon amount of rösti mix and place into the pan, pat down into a disc and repeat. You can probably fit 3 rösti in the pan at a time. Cook for around 3-4 minutes each side or until golden and cooked through. Turn the rösti out on to the lined baking sheet and place in the oven to keep warm. Repeat with the remaining rösti.

Once the rösti are all cooked and in the oven keeping warm place the frying pan back on the heat. Fry the black pudding slices in batches until crisp and cooked through then place them on to the rösti in the oven to keep warm. Turn the oven down low and place your serving plates in the oven too. Return the pan on to the hob but on a low heat. Add the butter and allow it to melt then stir in the garlic. Cook on a low heat for around 1 minute so the garlic is cooking but not burning. Add the greens with a splash of water, turn up the heat and stir fry for 3 - 4 minutes or until wilted. Divide the greens between warmed plates.



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ESTATE

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*Line Organic Eggs*

