



# BEETROOT RÖSTI BRUNCH

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*Sunday morning never tasted so good! Our favourite beetroot rösti is the best base to a nutritious brunch - packed with flavour and so versatile. Top as you please, but we've put together a favourite suggestion of ours.*

Prep time 45 minutes | Cook time 15 minutes | Serves 4

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## FOR THE RÖSTI:

600g fresh, raw beetroot, peeled and coarsely grated  
400g potatoes, coarsely grated  
1 red onion, finely sliced  
2 tablespoons olive oil  
4 large Stonegate Estate Organic eggs, beaten  
4 tablespoons plain flour  
2 tablespoons butter  
1 tablespoon white wine vinegar

## DILL CRÈME FRAICHE:

200g organic crème fraiche (we love using Yeo Valley)  
1 generous handful of fresh dill, finely chopped  
A drizzle of olive oil  
Dorset Sea Salt  
Pepper

## TOPPINGS:

200g smoked salmon  
Stonegate Estate Organic eggs, poached

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## METHOD

Grate your beetroot and potato into a colander and leave to drain in the sink for 30 minutes, transfer to a clean tea towel and squeeze out any excess liquid.

Slice your onion and fry for 5 minutes until soft, add the grated veg and fry for a further 10 minutes, remove from the heat and cool slightly.

Pour the mix into a large mixing bowl, and crack in 4 eggs, along with the flour. Combine well and season.

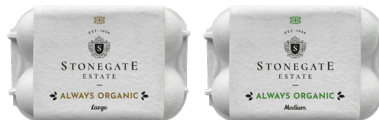


Split the mix into 8 patties, ensuring they are uniform in size.

Heat your pan with the oil and butter, and then fry the shaped Röstis for 4-5 minutes on each side. Thoroughly cooking through and crispening the edges nicely.

Simply combine your chilled crème fraiche with chopped dill, olive oil and season to taste.

On a bed of rocket, serve the warm röstis, alongside smoked salmon, and the delicious dill crème fraiche.



  
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