

Asparagus on Potato Röesti with Parsley sauce

Ingredients:

- 500 gms Potatoes, peeled and grated
- 100 gms Butter
- 8-10 pieces Fresh or canned asparagus tips
- ¼ cup Grated Parmesan cheese
- Salt and pepper to taste

For Parsley sauce

- 2 tbsp Finely chopped parsley
- 1 cup (each) Vegetable stock and milk
- 2 tbsp (each) Butter and plain flour
- 3 tbsp Thick cream
- Salt and pepper to taste

Method:

For the sauce:

1. Blend half the vegetable stock along with parsley in a blender.
2. Melt butter in a saucepan; add the flour and cook for 1-2 minutes.
3. Add parsley-flavoured stock and stir until smooth.
4. Whisk in the milk.
5. Return the pan onto the stove and allow it to boil until thick, stirring time to time.
6. Stir in the cream, salt and pepper. Heat gently. Cover and keep warm.

For the Röesti:

1. Melt 2 tbsp butter in a heavy frying pan.
2. Take a fist full of potato and place on one side of the pan to form a round. Repeat this to place 4-5 rounds of potatoes on

the pan and cook them all at the same time.

3. Cover and cook on slow heat.
4. Turn over when golden brown and cook the other side.
Repeat until all the potatoes are done this way.
5. Transfer them onto a greased baking dish and keep them in a warm oven for the time being.
6. If using fresh asparagus, boil it for a few minutes.
7. Drain the asparagus and cut into 1" pieces.
8. Toss them with Parmesan cheese, salt and pepper.
9. Spoon a few tips onto each röesti, top with parsley sauce and bake for 4-5 minutes.