

CARBONARA POTATO RÖSTI



Chef: Leonardo Pellacani

Method

Portions for 15 potato rösti (about 7-8 cm in diameter)

Grate the potatoes and squeeze them very well (this step is essential: excess water would make the rösti “boil” during frying and turn it soft). Season with salt and pepper, then add the Professional frying mix: it helps stabilize the mixture, remove excess moisture, and create a crispier surface. Shape into thin, compact discs.

Fry at 175 °C in Professional frying oil for 2-3 minutes per side (depending on thickness). The rösti should be golden and dry. Serve with a drizzle of Carbonara sauce.

Gluten Free Method

Menù Ingredients

- q.b. Carbonara-Style Grancrema spread - ST1X
- q.b. Mix tecnico per frittura - Professional frying mix - Q81
- q.b. Olio tecnico per frittura - Professional frying oil - E10

Ingredients

- 1,5 kg Grated potatoes
- 20 g Salt
- to taste Pepper