

Chèvrerousse d'Argental, sweetcorn and beetroot rösti



Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.

Ingredients

- 200 g Chèvrerousse d'Argental
- 600 g potatoes
- 100 g sweetcorn kernels
- 100 g raw beetroot
- 40 g Isigny butter
- Table salt
- Freshly ground pepper

Preparation steps

Difficulty level: easy ???





1. Wash, peel and grate the potatoes and beetroot.
2. Cut the cheese into pieces.
3. Melt the butter and mix together in a bowl with the vegetables and the cheese.
4. Season with table salt and freshly ground pepper.
5. Shape the mixture into röstis.
6. Place them in a hot, non-stick frying pan and cook over a high heat for 5 minutes on each side.
7. When the röstis are golden and cooked through, plate up with a nice salad.