



# GIANT VEG ROESTI

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Potatoes, carrots, cabbage, beetroot, spring onion</b>
<b>Type:</b>	<b>Side or main</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>Switzerland</b>
<b>Serves:</b>	<b>6 serves or 30 tastes</b>
<b>Source:</b>	<b>Jamieoliver.com</b>

## Equipment

- \*chopping board and knife
- \*grater
- \*bowls
- \*mixing spoon
- \*baking tray
- \*measuring spoon
- \*vegetable peeler

## Ingredients

- \*500 g potatoes
- \*2 large carrots
- \*1/2 cabbage
- \*2-3 beetroots
- \*bunch of spring onion
- \*1`tsp salt and pepper to taste
- \*2 tbsp olive oil

## Method

1. preheat oven to 200 degrees
- 2.wash the vegetables
- 3.peel the potatoes
- 4.grate the potato, carrot and beetroot coarsely
- 5.slice the cabbage and spring onion finely
- 6.put the vegetables into a large bowl and sprinkle with salt, then leave for 5 minutes

- 6. handful by handful, squeeze the vegetable mixture to get rid of the excess salty liquid**
- 7. place them into a large bowl, pour the olive oil over the vegetables and season with pepper**
- 8. toss in the oil and pepper until well mixed and scatter over a large baking tray**
- 9. bake for around 30 minutes until golden brown on top and crispy on the edges**

**Notes: Roesti can be served with a poached egg or some herbed sour cream and a salad for a tasty lunch or dinner**

**Skills: *measuring, chopping, grating***