

APPLE-ROSEMARY POTATO RÖSTI WITH WILD MUSHROOM RAGOUT

INGREDIENTS

for the rösti

4 medium yukon gold potatoes, peeled
2 pink lady apples (any firm apple will do), peeled
1 small red onion, small chop
2 large eggs
1/3 cup all-purpose flour
1 tablespoon chopped rosemary
1 teaspoon kosher salt
olive oil for pan frying

for the mushroom ragout

1/2 pound mixed mushrooms (I used shitake and crimini)
1/2 small red onion, diced
2 tablespoons butter
salt and pepper to taste
1/4 teaspoon herbs de provence
1/4 cup cream

DIRECTIONS

Using a box grater, grate both the potatoes and the apples. Toss with salt and place in a sieve over a bowl to pull water; let sit for 10 minutes. Squeeze out any remaining moisture with paper towels or a clean dish cloth. Add the chopped red onion, eggs, flour, rosemary and salt and thoroughly combine.

To cook, in a large sauté pan set over medium-high heat, add enough olive oil to fully coat the bottom of the pan. Using a 1/4 cup measuring scoop, drop the batter into the hot oil and press down the mounds to create a flat disk. Fry until golden brown then flip and cook reverse side until golden brown, replenishing oil as necessary. Place on a cookie sheet in the oven on warm while you make the ragout.

Chop the mushrooms into bit sized piece. In a large sauté pan over medium-high heat, melt the butter and add the onion. Sauté just until the onions are translucent. Add the mushrooms and sauté until they have given up their liquid. Season with salt, pepper and herbs de Provence and add the cream. Serve over rösti.