



# Treat someone special this Easter

Enjoy an experience to treasure forever with a fabulous course at our award winning Cookery School in Harrogate.

Whether a newcomer to cooking or an aspiring chef, our fun and informative courses are the perfect way to spend a day this spring.

RECIPE

## Spring Leek & Ham Rösti Cakes



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Makes 4

## INGREDIENTS

250g Wilja or Estima potato  
(approx 1 large)  
25g butter  
½ onion, finely chopped  
½ leek, finely chopped  
2 eggs (medium)  
100g cooked ham,  
torn into small pieces  
1 tsp fresh horseradish, grated  
1 tbsp finely chopped parsley  
125g cheddar cheese, grated  
25ml double cream  
Salt and freshly ground  
black pepper  
100g white breadcrumbs  
120ml vegetable oil

## METHOD

1. *Prepare the potatoes the day before:* Wash the potatoes, but do not peel, and carefully place in a pan of boiling water. Simmer for 10-15 minutes or until they have a little 'give' when squeezed.
2. Drain and cool naturally at room temperature. Do not flush with cold water as this will discolour the potatoes. When cooled completely, refrigerate overnight.
3. *To make the rösti cakes:* Peel the potatoes, grate coarsely and place into a large bowl.
4. In a pan melt the butter then add the onions and leeks and cook gently until soft. Add to the grated potato.
5. Incorporate an egg, the ham, horseradish, parsley, cheddar cheese and cream to the potato, season well and mix thoroughly.
6. Shape the potato mix into cakes. Dip the potato cakes into a beaten egg mix. Then roll through the breadcrumbs until covered. Store on a tray in the fridge until you are ready to cook.
7. *To cook:* Heat the oil in a frying pan until it starts to ripple but is not smoking. Gently fry the cakes on each side for 3-4 minutes until golden brown and piping hot throughout. Drain on kitchen paper before serving with dressed salad leaves.