

Crispy rösti with spicy vegan sausage

This traditional Swiss recipe is perfect for the National Day on 1 August. Simply choose your favourite Vegusto sausage to go with it. We recommend the mild Bianca (Weisswurst-style), the popular Knacker (Cervelat-style) or the hearty, spicy Max. Enjoy!



VEGUSTO

Swiss 100% plant-based gourmet

Here you will always find the



current recipe:

vegusto.ch

Vegusto Recipe: 292

Ingredients for 2 Servings

- 600 g potatoes, raw
- 1 level teaspoon rock salt [305]
- freshly ground pepper
- 1 pinch of nutmeg

- 4-6 tbsp mild frying oil
- 2 x 140 g vegan bratwurst
e.g. Pikanter Max [118], Knacker [122] or Bianca [126]:

Preparation

Wash and peel the potatoes, then keep them in a bowl of water until needed.

Grate the potatoes lengthwise using a rösti grater to create long strips. Place the grated potatoes in a clean kitchen towel and squeeze out the potato liquid firmly. This makes the rösti especially crispy.

Season the potatoes with salt, pepper and nutmeg.

Heat 2-3 tablespoons of frying oil in a pan. Add the potatoes and shape them into a round “cake” using a spatula. Fry over medium heat for 12 to 15 minutes. Only turn the rösti once the underside releases from the pan by itself.

Place a flat plate on top of the rösti. Press the plate onto the rösti with one hand and, with a swift movement,

turn the pan and plate over together so that the rösti lands on the plate.

Add another 2-3 tablespoons of frying oil to the pan and heat it. Slide the rösti back into the pan with the uncooked side facing down and finish frying for 8 to 10 minutes.

Cut the Vegusto sausage into pieces. Fry with a little oil for 3 to 4 minutes and serve together with the rösti.

For that special extra touch: shortly before the end of the cooking time, place thin slices of No Muh, Rezent or Melty on top of the rösti and let them soften.

Tip: Good to know: Remove the metal clips from Vegusto sausages before frying (these casings are not edible). Sausages without metal clips can be eaten with the casing.

Nutritional Information per 100 g

Energy
839.7 kJ /201 kCal

Carbohydrates
12.4 g

Protein
9.6 g

Fat
12.3 g

Dietary fiber
1.7 g