

Crispy Speck Alto Adige Rosti

Speck Alto Adige is a lightly smoked ham, very similar to prosciutto or bacon. Use either if you can find speck.

Ingredients:

2 Large Russet Potatoes, Peeled and submerged in water
½ Onion, Diced
5 slices Speck Alto Adige, thinly sliced and chopped

3 tbsp Ghee
4 Eggs (or however many you would like)
4 tbsp Green Onion, chopped
Salt and Pepper, to taste

Directions:

Heat skillet on medium heat, once hot, add chopped Speck Alto Adige until crispy. Set aside in bowl reserve a tbsp of meat and set aside, this will be used to top finished dish.

Add 1 tbsp of ghee add onion and cook until soft. Once done add to Speck Alto Adige bowl.

Using a grater, grate potatoes. To remove excess water squeeze potato through a clean towel, cheese cloth, or nut bag until it does not drip.

Mix cooked onion, Speck Alto Adige, grated potatoes, salt, and pepper until well mixed.

Heat 1 tbsp of ghee in pan. Once hot, scoop desired rosti size unto pan like a pancake. Be sure to push it down and level it out, it should resemble a pancake. Cook for 5-10 minutes.

Once it is browned, flip and cover pan.

Allow to cook for an additional 5-10 minutes (I was able to cook 3 at a time, but your pan size may vary.) Once brown on both sides, remove from pan and set aside and keep warm. Repeat steps until all potato mixture is used up.

Using a clean frying pan, cook your eggs to you liking (I did sunny side up)

To plate add desired amount of rostis and top with eggs. Sprinkle with green onion and remaining Speck Alto Adige.

