Beet and Potato Skillet Rosti with Mustard Yogurt

2 thin 10-inch/25 cm rosti with mustard yogurt; 1 whole rosti per serving · Active 35 min · Total 1 hr 5 min

Skills: Everyday cooking

Ingredients

- 1 lb 5 oz floury potatoes, scrubbed or peeled (600 g prepared)
- 2 medium raw beets, peeled (300 g prepared)
- 1 small onion, peeled (80 g)
- 1/2 teaspoon fine salt (3 g)
- 1/4 teaspoon ground black pepper (0.5 g)
- 2 tablespoons neutral oil (30 ml), divided equally between rosti
- 3/4 cup plain unsweetened yogurt (180 g)
- 2 teaspoons prepared mustard (10 g)

Set out

10-inch/25 cm nonstick skillet with lid, Box grater, Clean tea towel or cheesecloth, Mixing bowl, Heatproof plate, Wide spatula, Oven mitts

Allergens

Milk, Mustard. Check labels and substitutions.

Make it

1. Coarsely grate potato, beet and onion. Squeeze very firmly in a clean cloth in two batches, discarding the released liquid. Mix the shreds with salt and pepper immediately before cooking and divide into two equal portions.

2. Heat 1 tablespoon/15 ml oil in the skillet over medium-low heat. Add one vegetable portion and press into an even cake no more than 1/2 inch/1 cm thick. Cover for 6–7 minutes, then uncover and cook for another 5–6 minutes until the underside is crisp and releases.

3. Slide onto a heatproof plate. Away from the heat, carefully invert the skillet over the plate and turn them together using mitts, so the uncooked side lands in the pan. Cook uncovered for 8–10 minutes more, until crisp and tender throughout when tested with a small knife. Reduce heat if the outside darkens before the center softens.

4. Transfer the first rosti to a rack or plate without a tight cover. Repeat with the remaining tablespoon oil and vegetable mixture. Meanwhile stir yogurt and mustard together.

5. Return the first rosti to the pan for about 2 minutes to refresh its crust, then serve one whole rosti per person with half the mustard yogurt in a separate small bowl.

A flexible vegetable purchase

Use loose ordinary beets rather than a prepared flavored pack. This recipe starts with raw beetroot, so cooked vacuum-packed beet is not a direct method-for-method replacement.

A useful detail

The potatoes must be tender in the center, not merely browned outside. Squeezing well and keeping the layer thin are more useful than increasing the heat.

Keep it well

Refrigerate cooked rosti in a shallow container within 2 hours, or 1 hour above 90°F/32°C, and keep at 40°F/4°C or below for up to 2 days. Keep yogurt sauce separately refrigerated. Reheat rosti to 165°F/74°C throughout, using a skillet or oven to restore some crispness; serve the sauce cold. The raw grated mixture is best cooked immediately.