

Fried Eggs on Rösti Potatoes with Shakshuka Sauce

Rösti potatoes are the Swiss equivalent of a giant latke. No eggs or other binder are used. Low and slow cooking releases the starch in the potatoes and holds them together. In my version, I topped them with fried eggs and served them with a spicy Shakshuka sauce on the side.

The Shakshuka sauce recipe is very slightly adapted from [cookieandkate](#).

Serves 2-3

Shakshuka Sauce:

- 2 tablespoons olive oil
- 1 large yellow onion, finely chopped
- 1 large red bell pepper or roasted red bell pepper, diced into ¼ inch pieces
- ¼ teaspoon Diamond Crystal Kosher salt (or ⅛ teaspoon Morton's Kosher salt)
- 2 cloves garlic, pressed or minced
- 2 tablespoons tomato paste
- 1 teaspoon ground cumin
- ½ teaspoon smoked paprika
- ¼ teaspoon red pepper flakes, reduce or omit if sensitive to spice
- 1 large can (28 ounces) crushed tomatoes, preferably fire-roasted
- 1 Tablespoon honey
- 2 tablespoons chopped fresh cilantro or flat-leaf parsley

Rösti potatoes

- 900 grams Yukon Gold or Russet potatoes (about 3 large potatoes)
- 1 teaspoon Diamond Crystal Kosher salt (or ½ teaspoon Morton's Kosher salt)
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon unsalted butter, melted
- 2 tablespoons vegetable oil
- 2 tablespoons unsalted butter

Eggs:

- 4-6 eggs (2 per person)
- 1 tablespoon unsalted butter
- Salt and pepper

Assembly:

- 2 cups arugula
- ¼ cup feta cheese
- 2 tablespoons fresh cilantro leaves, coarsely chopped

1. **Make shakshuka sauce:** Warm the oil in a large, saucepan over medium-low heat. Once shimmering, add the onion, bell pepper, and salt. Cook, stirring often, until the onions are tender and turn translucent, about 4 to 6 minutes.
2. Add the garlic, tomato paste, cumin, paprika and red pepper flakes. Cook, stirring constantly, until fragrant, 1-2 minutes.
3. Pour in the crushed tomatoes with their juices and add the honey and cilantro. Stir, and let the mixture come to a simmer. Reduce the heat as necessary to maintain a gentle simmer and cook for 15 minutes to give the flavors time to meld.
4. Taste for seasoning and add additional salt if needed. Set sauce aside.
5. **Make Rösti potatoes:** Peel potatoes and grate them on the large holes of a box grater. Working over the sink, take about a cup of grated potatoes in your hand and squeeze out as much moisture as you can. Don't worry about getting out every last drop of water. Place squeezed potatoes in a bowl and continue with the remainder. The potatoes may discolour a bit, but it will be fine once they are cooked. Mix in salt, pepper and 1 Tablespoon melted butter.
6. Heat a 10-inch non-stick frying pan over medium-low heat. Add one tablespoon of butter and one tablespoon of vegetable oil. Add potatoes to the pan and spread out into an even layer. No need to pack them down, they will shrink as they cook.
7. Cook over low heat for about 10-12 minutes. Use a rubber spatula to peek underneath. If, after 12 minutes, the underside is still not golden, increase heat slightly and cook for a further 4-5 minutes. Preheat oven to 350°F.
8. Cover pan with an inverted baking sheet or a wooden pizza peel if you have one, and hold in place with one hand. Working over the sink, flip the pan quickly. Place empty pan back on stove and heat remaining 1 Tablespoon of butter and 1 Tablespoon vegetable oil. Slide rösti back into the pan, browned side facing up. Continue cooking over low heat, for a further 10-12 minutes, until second side is browned.
9. Transfer rösti to a wire rack set over a baking sheet, and place in preheated oven, to keep the rösti hot and crispy while you cook the eggs.
10. Place empty pan back on the stove, melt 1 Tablespoon of butter over medium heat. Crack eggs into pan. Sprinkle lightly with salt and pepper. Turn down heat to low. Cover pan with lid and let the steam finish cooking the whites. This will take about 2 minutes.

11. Place Rösti on a large serving plate or cutting board. Top with eggs. Add arugula and sprinkle with feta and cilantro. Cut into wedges and serve with shakshuka sauce on the side.