Courgette and potato rosti with Comté AOP Fort Saint-Antoine

Informations

People : **4**
Preparation : **30 min.**
Cooking time : **15 min.**

Ingredients

- 400 g Comté AOP Fort Saint-Antoine
- 3 courgettes
- 5 potatoes
- 2 eggs
- 4 tablespoons of flour
- 1 teaspoon salt, pepper and nutmeg
- Olive oil
- Heart-shaped cookie cutter

Preparation steps

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1. Grate the Comté AOP, the courgettes and the peeled potatoes and mix them together in a salad bowl. Leave for 5-10 minutes and remove any excess water.
2. Stir the eggs and the flour into the mixture, and season with the salt, pepper and nutmeg.
3. Add the oil to a hot frying pan, place the heart-shaped cookie cutter in the centre and fill it evenly with the mixture. After cooking for a brief time, the heart-shaped mould can be removed.
4. Cook the rosti on both sides until browned.
5. Serve the rosti as a starter with a tapas sauce or pair it with meat.

???**Why this cheese?** Thanks to Comté AOP, the rösti stays very moist inside, which gives it a wonderful taste.