



Patatnick – Bulgarian Rosti

NIBBLEDISH CONTRIBUTOR

Ingredients

5 large potatoes
2 eggs
125 gr. mozzarella, dry and shredded
salt,
black paper
ground nutmeg
ground red paprika
fresh parsley, coarsely chopped
2 tbsp Parmesan cheese

Instructions

This is the oven baked variation of the Bulgarian Rosti:
Boil the potatoes with the peel until tender. Dry and refrigerate overnight. The next day peel and grate the potatoes in a mixing bowl, add the eggs, the mozzarella and the spices without the paprika. Pour into a lightly greased baking pan, sprinkle with Parmesan cheese, red paprika, brush with some olive oil and bake at 400°F about 15 minutes in a preheated oven.