



## 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.