

Rosti di patate con pancetta affumicata

These delicious potato croquettes are enriched with the bold taste of smoked pancetta.

Difficulty: Easy

Preparation time: 10 minutes

Cooking time: 20 minutes

Total time: 30 minutes

Ingredients:

- * 500 g Dutch potatoes
- * 100 g Smoked pancetta
- * Salt and pepper
- * 30 g Parsley
- * 150 g Olive oil

Steps:

1. Scrub the potatoes and boil them in salted water until cooked.
2. Drain the potatoes and allow them to cool.
3. Once cooled, peel the potatoes and grate them.
4. Mix the grated potatoes with the pancetta, salt, pepper, and chopped parsley.
5. Shape the mixture into patties.
6. Heat the olive oil in a pan over medium heat.
7. Fry the potato patties until golden brown on both sides.
8. Serve hot.

Note: You can adjust the seasoning to taste.