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Zine #5 - 44 - Moms Dish

Hannie S, Fri 31 Oct 2008

A SWISS MEAL FROM CHESTER'S MUM

by Hannie S. (Chester's mum)

Fried potatoes or how we call it in Switzerland: "ROESCHTI".

In different cantons of Switzerland (like states in the USA) there are different kinds of ROESCHTI.

The Roeschti of Berne is the famous one of the whole Roeschti-family:

1 kg of potatoes in their jackets (cooked 1 day before)
1 teaspoon salt
3 tablespoons butter
50 g bacon (cubical)
2 tablespoons milk

Peel the potatoes, grate them on the (ROESCHTI)grater and mix them with salt. Heat the butter in a pan and add bacon and potatoes, turn them several times and roast gently. Roast the ROESCHTI for about 20 minutes. Pour milk over the ROESCHTI, put a lid on the pan and roast it further 10 minutes until they are golden brown.

Here you can see a small selection of our national dish:

Basle: with a lot of onion rings

Tessin: with cubes of bacon and a special spice called "Rosmarien"

Zurich: with minced onions and cumin

Appenzell: with noodles, bacon and cheese from Appenzell

Uri: with mountain - cheese and coffee



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Wallis & Wadt: with bacon, tomatoes, peperoni and cheese of Gruyere.

ATTENTION!!! DON'T EAT TOO MUCH!!!

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