

EGG AND POTATO BREAKFAST STACK

INGREDIENTS:

- 300g potato, cleaned, grated and drained 5 large baby marrows, cleaned, grated and drained
- 1 T flour
- 1 egg, for rosti
- Salt and pepper to taste
- Butter for frying
- 6-8 eggs, for frying

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Pan and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Mix the grated and drained baby marrow and potato together and give them a good squeeze. Add the egg, salt and pepper and combine.
4. Make a flat cake the size of your palm, about half a centimeter in thickness by squeezing the mixture together.
5. Add a little butter to the pan and fry the rosti until golden brown and a little crispy for about 10-15 minutes a side.
6. Once these are done, cover them with foil to keep warm. Fry the eggs on the frying pan and when ready, serve on top of the rosti.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.