

# Potato Toast

Try this crispy Potato Toast recipe! A unique twist on breakfast combining grated potatoes, cheese, and garlic cooked in a toaster for a quick meal.

5 min

PREP

5 min

COOK

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Potato Toast

## Ingredients

- 1 potato
- 1 slice kashari cheese
- 1 egg yolk
- 1 clove garlic
- 0 pinch salt
- 0 pinch black pepper

## Instructions

- 1 Prepare the potatoes**

Wash and peel 1 large potato, then grate it using the large holes of a box grater. Place the grated potato in a clean kitchen towel and squeeze firmly to remove as much moisture as possible, about 30 seconds of squeezing.
- 2** Transfer the squeezed potato to a mixing bowl. Grate 1 slice of cheese using the same grater and add it to the bowl.
- 3** Mince 1 garlic clove and add it to the potato mixture along with a pinch of salt and a pinch of black pepper.
- 4** Crack 1 egg and separate the yolk from the white (save the white for another use). Add the egg yolk to the mixture and stir everything together until well combined and the mixture holds together when pressed with your hands.
- 5 Shape and cook**

Heat a non-stick skillet or griddle over medium heat (160°C/320°F). Form the potato mixture into a rectangular patty about ½ inch thick that resembles a slice of bread.
- 6** Cook the potato toast for 3-4 minutes on the first side until golden brown and crispy. Flip carefully with a spatula and cook for another 2-3 minutes until the second side is golden brown and the center feels firm when pressed gently.
- 7** Transfer to a plate and serve immediately while hot and crispy.

## Tips

Squeeze the grated potatoes thoroughly in a clean kitchen towel to remove excess moisture—this is crucial for achieving a crispy texture and preventing the mixture from falling apart during cooking.

Use a box grater's medium holes for the potatoes to achieve the ideal texture that's neither too fine nor too chunky, ensuring even cooking and proper binding.

Let the mixture rest for 2-3 minutes after combining all ingredients to allow the flavors to meld and the egg yolk to properly coat all components.

If your toaster has adjustable slots, form the mixture into a shape that fits comfortably without being too thick—about ½ inch thickness works best for even cooking.

Toast on a medium-high setting initially, then adjust based on your toaster's performance and desired level of crispiness. Every toaster cooks differently.

Press the mixture gently with a spatula or the back of a spoon before cooking to ensure it holds together and cooks evenly throughout.

If the mixture seems too dry and won't hold together, add an extra egg yolk or a tablespoon of sour cream to improve binding.

For extra flavor, try rubbing the toaster slots with a cut garlic clove before adding the mixture, or sprinkle additional cheese on top during the last minute of cooking.