

# Patates Tostu

Crispy Turkish potato toast made with grated potatoes, cheese, and egg. A delicious breakfast sandwich cooked to perfection in a sandwich maker.

5 min

HAZIRLIK

5 min

PIRME

10 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

Patates Tostu

## Malzemeler

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

## Yapılış

- Prepare the potato**

Grate 1 potato using the large holes of a box grater. Place the grated potato in a clean kitchen towel and twist it into a bundle, then squeeze firmly over the sink to remove as much water as possible.
- Transfer the squeezed potato to a mixing bowl. Grate 1 slice of cheese and add it to the potato, mixing well to combine.
- Crush 1 garlic clove with the flat side of your knife blade, then mince it finely. Add the minced garlic, 1 pinch of salt, and 1 pinch of black pepper to the potato mixture.
- Crack 1 egg and separate the yolk from the white. Add only the egg yolk to the potato mixture and stir thoroughly until all ingredients are well combined and the mixture holds together when pressed.
- Cook the patates tost**

Preheat your sandwich maker or panini press for 2-3 minutes until hot. Spread the potato mixture evenly across one side of the sandwich maker, pressing it down gently to form an even layer.
- Close the sandwich maker and cook for 5 minutes, or until the patates tost is golden brown and crispy on both sides and feels firm when lightly pressed. Serve immediately while hot and crispy.

## İpuçları

Always squeeze grated potatoes thoroughly in a clean kitchen towel to remove excess moisture - this is crucial for achieving a crispy texture.

Preheat your sandwich maker before adding the mixture to ensure even cooking and prevent sticking.

Use a box grater's medium holes for the best potato texture - too fine and it becomes mushy, too coarse and it won't bind properly.

Crush garlic with the flat side of a knife and a pinch of salt to create a smooth paste that distributes evenly throughout the mixture.

Don't overfill your sandwich maker - use just enough mixture to create a thin, even layer for optimal cooking results.

Let the cooked Patates Tostu rest for 1-2 minutes before serving to allow the interior to set while maintaining the crispy exterior.

Taste the mixture before cooking and adjust seasoning as needed - the flavors will concentrate slightly during cooking.