**Butternut rösti with poached eggs**

**Serves 4**

* 1 small butternut squash, peeled and coarsely grated
* 1 large onion, finely chopped
* 3 tsp sea salt flakes
* 1 heaped tbsp plain flour
* 1 tsp turmeric
* 1 tsp ground cumin
* 1 tsp ground coriander
* 1 tsp ground cinnamon
* 1 bunch spring onions, thinly sliced
* ½ small packet (about 15g) dill, leaves and fronds finely chopped
* 5 large eggs
* Freshly ground black pepper
1. Put the grated butternut squash and chopped onion in a mixing bowl and add the salt. Using your hands, mix well. The salt will draw out excess moisture from the squash and onion, resulting in crisp rösti. Leave to stand for approximately 30 minutes. Using a sieve or clean cloth, extract as much moisture as you can from the mixture and return it to the mixing bowl.
2. Preheat the oven to 180°C/fan 160°C/gas 5. Bring a large pan of water to the boil, ready for poaching the eggs. Line a baking tray with baking paper. Heat a large frying pan over a medium heat.
3. Add the flour, spices, spring onions and dill (reserving 1 tsp dill for sprinkling) to the squash and onion mixture and mix well with your hands.
4. Once the spices and dill are evenly incorporated, crack in 1 egg and mix again, adding a generous seasoning of black pepper.
5. Shape the mixture into 12 patties, each approximately 10cm wide and 1cm thick. And then bake in oven until deep golden brown turning once
6. Keep the cooked patties warm in the oven on the prepared baking tray while you fry subsequent batches.
7. To poach your eggs, stir the boiling water to make a well in the centre and carefully crack the remaining eggs into the water. Cook for 3 minutes (if you like them runny), then remove the eggs from the water with a slotted spoon and plunge them straight into cold water.
8. Place 3 rösti on each serving plate, top with a poached egg and a little sprinkling of fresh dill and freshly ground black pepper, then serve immediately.