

Oven Hash Browns — The Sheet-Pan Slab

Shatter-crisp both faces, tender inside, barely hands-on — one slab feeds the crew. The whole game is getting the water out before it hits the oven.

Yield: 12 squares (half-sheet) Active: 25 min Total: 1 hr Oven: 230°C (450°F) Done: deep gold

WHERE IT WAS BORN American diners — “hashed brown potatoes” defined by Maria Parloa, 1888 (<i>Kitchen Companion</i>); the name from French <i>hacher</i> , to chop. Europe’s older cousin: Bernese <i>rösti</i> , 17th c.	EATEN, AUTHENTICALLY The diner breakfast plate — eggs, bacon, toast; in Switzerland a meal in itself, <i>rösti</i> under fried eggs or <i>Zürcher Geschnetzeltes</i> .	HOW IT’S USED NOW A global breakfast staple; the same grated-potato base becomes <i>rösti</i> , latkes, the skillet cake — crust over a tender middle, topped any way.
---	--	--

INGREDIENTS

WEIGHT (LB/OZ) · CUPS / VOLUME IN RIGHT COLUMN

Russet / Maris Piper, peeled (<i>high-starch</i>)	4 lb 6.5 oz	
Fine sea salt (<i>for the squeeze</i>)	0.42 oz	2 tsp
Cornstarch	1.1 oz	¼ cup
Clarified butter / oil (<i>toss</i>)	2.1 oz	¼ cup
Oil, for the hot pan	1.4 oz	2½ tbsp
Black pepper + <i>opt.</i> onion, paprika	—	

THE RATIO — OF THE SQUEEZED POTATO
Cornstarch 2% · Fat 4% (toss), and squeeze out **~30% of the grated weight in water** first. Dryness is the whole game — weigh it if unsure.

Kit: half-sheet pan · food processor (grating disc) · box grater · clean towel · scale · sturdy spatula

METHOD

- Preheat hard.** Oven **230°C (450°F)** with the sheet pan *inside*.

A preheated steel pan crisps the base by conduction, like a skillet; the oven frees your hands and browns the top. — McGee 2004
- Grate & rinse.** Grate 2000g potato (processor disc). Rinse in cold water until it runs clear; drain.

Rinsing removes loose surface starch that turns gummy; the bound starch inside still holds it together. — López-Alt
- Salt, rest, squeeze BONE-DRY.** Toss with 12g salt, stand 10 min, squeeze hard in a towel (in batches). Target ~30% lighter.

Salt pulls water by osmosis; the squeeze removes the rest. Water → steam → soggy. This step makes or breaks it. — McGee; López-Alt
- Coat.** Toss dry potato with 30g cornstarch, 60g melted fat, pepper (+ onion/paprika).

A thin cornstarch film gelatinises then dehydrates into a glassy, shatter-crisp shell. — López-Alt; Modernist
- Press on the hot pan.** Pull pan, add 40g oil + swirl, spread an even ~1.5 cm layer and **press firm**. It should sizzle.
- Bake, flip once.** ~20 min to deep-gold base, flip the slab in sections, ~12–15 min more to crisp both sides.

Done: deep golden-brown, lacy crisp edges, tender inside. **Season the hot crust, cut 12 squares, serve at once** — crisp fades as it sits.

Efficiency & service — one slab, not patties: grate in the processor, one squeeze, one press, one flip. Par-bake to pale-gold ahead, then finish-crisp to order — minutes to plate across a staggered crew breakfast.

ONE POTATO, TWO DISHES — BERNESE RÖSTI
Same squeezed, dry potato — but skip the cornstarch and bake. Melt **butter** in a hot heavy skillet, press the potato into a **cake**, crisp covered **8 min**, slide onto a plate and **invert back** to crisp the second face. *The farmhouse original — no oven, one pan.*

ELEVATION		
TIER 1 — NO EXTRA TIME Smoked paprika + pepper — in the toss Grated onion — squeezed dry, folded in Parmesan lid — 40g, last 5 min	TIER 2 — WORTH IT Duck fat — swap the toss fat Gruyère rösti — 150g folded through Everything-bagel crust — scattered on top	TIER 3 — SERVICE Fried egg + crème fraîche Brown-butter toss fat Confit-then-crisp for guest plating

TROUBLESHOOT

Gummy / gluey	Surface starch left in → rinse till water runs clear
Pale, steamed	Too wet / pan cold → squeeze harder; preheat fully
Sticks & tears	Not enough hot oil → swirl 40g in first; let the base set before flipping
Crisp then soft	Held too long → serve at once; re-crisp hot, uncovered

CHARTER PREP & STORAGE

Best route	Par-bake the slab pale-gold ahead; finish-crisp to order
Squeezed potato	Use promptly — toss with the fat to slow browning
Par-baked slab	1 day fridge; re-crisp 230°C
Frozen	1 mo par-baked; crisp from frozen at 230°C
Never	Cover or hold hot — steam kills the crust