

Potato Cakes

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Potato cakes are small, round patties of potato that you could serve as a side dish or use in the same way as a burger. This version of the dish is also known as 'latkes'.

Ingredients:

3 large potatoes
1 onion
3 eggs
2 tbsp. plain flour
Salt and pepper
Olive oil

Directions:

1. Peel the onion and the potatoes and then grate them.
2. Place the grated veg into a bowl and lightly whisk the eggs. Pour the eggs in with the potato and onion and add salt and pepper. Add the flour and stir until the mixture just begins to hold together.
3. Form patties of the mixture in your hands.
4. Heat some oil in a pan until shimmering and then fry the potato cakes for 6-7 minutes on each side.
5. Put the potato cakes onto a bit of kitchen towel before serving to drain any excess fat.

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