



Posted on 17 September 2012
by ewfood

Potato Pancakes

Ingredients

4 potatoes, peeled and grated

1 tsp. salt

2 eggs, beaten

1 small onion, grated

1 spring onion, sliced

0.5oz. flour

Pepper to taste

Oil for frying

Servings

4

Person

Preparation Time

20

min

Cooking Time

10

min

Preparation

- 1 Salt the shredded potatoes in a bowl and allow to stand for 20–30 minutes
- 2 Squeeze out as much liquid as you can from the potatoes, as they will have released some water due to the salt
- 3 Combine the eggs, potatoes, flour and onions in a bowl
- 4 Heat some oil in a pan and scoop out a tablespoonful of batter and lay flat in the pan
- 5 Fry each side for about 5 minutes or until golden
- 6 Serve hot for breakfast.

Cooks Note

Preparation time: 20 minutes; Cooking time: 10 minutes; Serves 4
