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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