

Potato pancakes for Christmas day breakfast

Serves 4 to 6

Ingredients

1 kg cold boiled potato, mashed 320 g cake flour 20 ml (4 tsp) baking powder 8 large eggs 500 ml (2 cups) milk 20 ml (4 tsp) oil 60 ml (½ cup) butter

Toppings

Fruit of your choice, such as berries Fresh cream, whipped Honey, to serve

Method

- 1. Put the potato into a mixing bowl. Whisk the eggs and milk well together. Add it to the potato and whisk until smooth and lump free. Pass through a sieve if necessary.
- 2. Heat a large frying pan with a little oil and over medium heat. Spoon about 30 ml (2 tbsp) of the batter and spread to form bite size pancakes. Cook until small bubbles appear (± 2 minutes), flip over and cook until golden.
- 3. Remove from the pan, keep warm and continue until all the batter is used.
- 4. Serve pancakes topped with fruit of choice, cream and drizzle with honey.

TIP: Pancakes come in various sizes and thickness. These delicious pancakes are bite size and can be topped with your favourite toppings such as melted chocolate, mini Oreos, sliced bananas and nuts.

Potato, sage and cheddar galette

Serves 4 to 6

Ingredients

30 ml (2 tbsp) sunflower oil 2 onions, thinly sliced 2 kg potatoes, peeled and thinly sliced 60 g butter, melted 200 g cheddar, grated 60 ml (1/4 cup) fresh sage leaves, chopped

Method

- Arrange a layer of potato around the sides of the pan with the edges overlapping. Arrange two layers of potato over the base, brushing the second layer with butter.
- 2. Top with a little onion, cheese and sage, and season.
- 3. Repeat the layers twice more, finishing with a layer of potato. Brush with butter then loosely cover with foil.
- 4. Place the galette on a baking tray and bake until tender when pierced with a skewer.
- 5. Remove the foil and continue to bake until brown for 1 hour. Rest before serving with glazed gammon and vegetables.

For more delicious potato recipes, visit www.potatonation.co.za/recipes/.

