



Potato Cakes

500g Potatoes
1 Egg
1 tblsp Flour
½ tsp Salt
Oil for frying

Method:

Peel potatoes, chop roughly with MINCER BLADE. Add egg, flour and salt. Blend further for one minute. Pour enough oil in frying pan to cover base, drop tablespoons of mixture into hot oil, fry gently for 6min or until golden brown, turning once. Drain on absorbent paper. Sprinkle with salt.