



Potato Pancakes are very close to a potato rosti, in fact the taste is so similar that for the non-foodie, it will be exactly the same. Add some smoked trout as a topping and voila'!

makes 12-14

Ingredients

350 g grated raw potatoes

1 egg

15 ml flour

10 ml garlic salt

80 ml milk

125 ml chopped spinach

black pepper to taste

oil for frying

Method

Fill a your basin or plastic bowl with cold water and grate the potatoes into the water. Rinse the grated potatoes to remove all starch. You now have two options. Either put the potatoes in your salad spinner and spin dry or dry the potatoes in a clean dry dish cloth. Place the potatoes in a bowl and add the egg, garlic, flour, milk and spinach. Mix thoroughly. Heat some oil in a pan, shape the potato with your hands and fry the potato pancakes until golden brown on both sides. Serve with a dollop of cream cheese, smoked trout and some greens.