

Potato and Spring Onion Cakes

Cooking methods: Boiling, baking

About Potato Cakes

Potato cakes were served as a breakfast dish in the early 1900s. The traditional way of cooking potato cakes is known as 'Macaire', meaning 'Potato pancake'. The potatoes are baked before the flesh is scooped out, moulded and fried on both sides.

 **Preparation Time**
10 minutes

 **Cooking Time**
30 minutes

Suitable potato varieties:

Salad, such as Charlotte or Maris Peer

Ingredients

- 500g 'Salad' variety (Charlotte, Maris Peer and Anya are all good for this)
- 2-3 medium-sized spring onions, chopped small (you can use chives also)
- 1 tsp butter
- Milled pepper and salt

Equipment

- Vegetable knife
- Chopping board
- Large saucepan with lid
- Colander
- Fork
- Wooden spoon
- 9cm ring mould
- Baking tray
- Oven gloves



Method

- 1 Preheat the oven to 180c
- 2 Start by washing the potatoes under cold running water to remove any dirt, but no need to peel them, the skin is where a lot of the flavour is.
- 3 Cut the potatoes in half, and place in a saucepan to boil with just enough cold water to cover them, allow fifteen minutes for them to cook. Test them with a small knife, and once they are soft drain well in a colander.
- 4 Place the potatoes back in the pan and dry them out on the hob for a further thirty seconds. With the side of a fork, break them up slightly. You don't want to mash them; they just want to look like very lumpy mashed potato.
- 5 Now fold in the butter, spring onion and salt and pepper to taste.
- 6 While still warm, press this mix into a ring mould of your choice. I use a 9cm ring, about 2cm deep. Remove the ring and repeat this until all the potato has been used.
- 7 Place the potato cakes in the oven for 10 – 15 minutes to crisp up the outer edges and enjoy as they are or maybe with a poached egg for lunch or part of a main meal.

For more potato recipes, visit www.prepcookservepotatoes.org.uk