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## Potato and Alexandrina Feta pancakes

### Gilbert St Hotel

Grant Schooling, Executive Chef

### Ingredients

200g desire potatoes, washed  
200g Alexandrina feta  
Lemon zest of 1 lemon  
Salt and pepper  
2 SA free-range eggs  
100g plain flour  
100ml Olive oil for shallow frying

Fresh garden herbs such as chives, oregano, or sage.

### Method

Grate the potato with the skin on into a large bowl.  
Then grate the feta and add the lemon zest.  
Mix well and then add the eggs, herbs and seasoning.  
While mixing, add the flour until you get a wet pancake consistency.  
Place a heavy-based pan on the heat with olive oil.  
Once the oil has a shimmering effect, the oil is ready for frying.  
Place enough pancake mixture for thin 10cm diameter circle.  
Fry until golden on both sides and drain onto kitchen paper.

Serve fresh and warm with a simple salad.