



potato cakes

By Zannie Flanagan
CEO ASFM

Makes 8

INGREDIENTS

2 medium potatoes
1/2 cup plain flour
1/2 cup Romano-style cheese
1/4 teaspoon salt
Pepper
Knob of butter
Extra flour for rolling out
Olive oil For frying

EQUIPMENT

Frypan
Knife
Grater
Measuring cups
Spatula
Bowl
Pot
Sieve
Potato masher
Potato peeler
Rolling pin

METHOD

- 1 Peel and dice potatoes. Boil until soft for mash.
- 2 Add salt, pepper, butter, cheese and flour to the drained potatoes.
- 3 Mash the combination until smooth and leave to cool.
- 4 Gather mixture into a big ball. Sprinkle extra flour on the table and with the rolling pin, roll out the mixture to about 2cm thick.
- 5 Cut into 8 squares.
- 6 Add oil to hot frypan. Cook potato cakes on one side until brown. Turn over and cook the other side until brown.
- 7 Enjoy!

FROM THE MARKET

Potatoes—Hart's Vegetables

Butter—B.-d. Farm Paris Creek

Cheese—B.-d. Farm Paris Creek; Murray Valley Cheese; Limestone Coast Cheese Co;

Alexandrina Cheese Company