

Potato Pancakes

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These little potato pancakes are perfect when serves as part of a breakfast meal. They're a great way to use up leftover mashed potato, too.

Ingredients:

250g cold mashed potato
2 eggs
75g plain flour
125ml milk
1 tsp. baking powder
1 tbsp. finely chopped chives
Knob of butter
Dash of olive oil
Salt and pepper

Directions:

1. Sieve the flour and baking powder onto the mashed potato.
2. Whisk together the eggs and milk and set them to one side.
3. Add the egg mixture to the potatoes along with the chives. Whisk well until the batter is smooth.
4. Heat a bit of butter and oil in a pan, and taking a tbsp. of batter per pancake, drop the batter into the pan and cook until golden brown on both sides, about one minute per side.
5. Serve warm.

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