



GF Friendly

Potato Cakes

sliced potatoes coated in batter and shallow or deep fried

Sometimes called potato scallops, these are a cheap and easy-to-make alternative to plain old chips; and they seem to be more filling, so they should keep the hungry hoards from complaining. They go well with crumbed sausages or similar, and can be fried in the same oil; but the **potato cakes need to be done first** to avoid picking up any meat flavouring and breadcrumbs.

2 medium to large potatoes
2 Tbsps seasoned plain flour

Batter:

1 egg, beaten
3 rounded Tbsps cornflour (cornstarch)
3 rounded Tbsps plain flour
2-3 tps water (more may be needed)
Light-tasting olive oil, or other, enough for 1.3cm
(½ inch) in the base of the frypan or wok



Peel the potatoes and slice lengthways no more than 1cm (3/8 inch) thick. Mine were thicker, but they still turned out okay. Parboil these, testing occasionally to the point when they are only just softening. Drain, remove carefully and place on a sheet of baking paper to dry out a little.

Mix the batter ingredients thoroughly in a reasonably wide-based dish, adding extra water if necessary to obtain a batter the consistency of thick cream – you don't want it too watery. Put the seasoned flour in a similar-sized bowl and use this to carefully coat each potato cake, then set them aside on the paper while heating the oil.

Pour this into the pan or wok over a medium heat. To ensure it has reached the right temperature, drop a little batter in and wait for it to sizzle. One at a time, dip each cake in the batter to coat all over, then place in the hot oil – don't put too many in at once because they will be hard to turn. Do this gently, turning until both sides of the cakes are a golden colour; then consign to the oven to keep warm while frying the rest.

Tip: you can even use the outside rounded slices of potato, or put them in a bowl covered in water to use later for boiled or mashed.

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