

Cheese and Potato Pancakes

Season: Summer

Serves: 24-26 small
pancakes

Fresh from the garden: Potatoes, Chives or Parsley

Equipment:

Measuring cups
Measuring spoons
Measuring jug
Large mixing bowl
Large plate
Chopping board
Grater
Egg flip
Frypan
Metal teaspoon

Ingredients:

2 cups self-raising flour
2 cups milk
 $\frac{1}{4}$ teaspoon salt
2 small potato (washed)
2 cups grated cheese
2 tablespoon of butter for cooking
6 sprigs of chives or 1 small stem parsley
(optional)
2 tablespoon herbed butter to serve

What to do:

1. Place flour, milk and salt in large mixing bowl, stir with a whisk to form a batter making sure there are no lumps.
2. Grate potato, no need to peel if scrubbed clean, chop chives.
3. Add grated potato, cheese and chives to the batter and mix well.
4. Heat frypan on medium heat add 1 tsp of the butter to the pan.
5. Using $\frac{1}{4}$ cup measure, pour the mixture onto the frypan.
6. Once the pancake is bubbly and the bottom side is golden, gently flip using the egg flipper.
7. Cook until golden and place on a small plate.
8. Serve with a small amount of herb butter or sour cream.

