K/1/2 Cooking
Potato Pancakes

- **Season:** All year
- **Type:** Vegetable
- **Difficulty:** Medium
- **Serves:** 10 tastes
- **Fresh from the garden:** Potatoes, Rosemary, egg
- **Recipe source:** allrecipes.com

"Crispy, golden and cheesy! Good use of leftover mashed potatoes. This recipe is very versatile: you can add minced garlic, chives, or 1/4 cup of any shredded raw vegetable, or substitute the cheese with a tablespoon of sugar and serve with maple syrup."

### Equipment:
- 1 medium bowl
- 1 small bowl
- Whisk
- Teaspoon measure
- Cup measure
- ¹⁄₄ cup measure
- Frypan
- Spatula
- Spoon
- Herb chopper
- Flat knife

### Ingredients:
- 2 cups mashed potatoes
- 1 egg, beaten
- 1 teaspoon salt
- 1 small rosemary sprig, leaves chopped finely
- ¹⁄₂ cup grated cheese
- Butter for frying

### What to do:
- In a medium bowl, mix together potatoes, beaten egg, salt, rosemary and cheese.
- Melt butter in a frypan at medium heat.
- Carefully place spoonfuls of potato mixture into pan.
- Flatten with a spatula to a few centimetres thick.
- Fry approximately 5 minutes on each side, until golden brown.
- Serve hot.