

POTATO PANCAKES FILLED WITH BOBOTIE MINCE



Author:

Serving: 15 pancakes

Cooking Time: 20 minutes

Prep Time: 15 minutes

INGREDIENTS

- **Pancakes**

- 90g potato flour
- 100g cake flour
- 250ml (1 cup) milk
- 1 large egg
- Pinch of salt

- **Filling**

- 15ml (1 tbsp) sunflower oil
- 1 medium onion, finely chopped
- 300g beef mince
- 40g soya beef and onion flavor
- 350ml water
- 30g raisins
- 15ml (1 tbsp) vinegar
- 30ml (2 tbsp) apricot jam
- 800g potatoes, skin on cut into wedges
- Lettuce, shredded for serving

INSTRUCTIONS

Tip: Delicious and moist potato pancakes, they can be filled with your favourite filling and guess what!!! they also freeze well

1. For the pancakes, mix the flours, milk, egg and salt in a mixing bowl and whisk until smooth and lump free. If the mixture is too thick, thin it down with a little water
2. Lightly grease a small frying pan and pour a ladle full of the mixture and swirl the pan to distribute evenly to the edges of the pan. Let it cook until bubbles appear

on the surface and flip over to cook the other side for a few minutes. Continue until all the batter is used

3. In a large frying pan heat the oil and sauté the onion for a few seconds
4. Add the mince and fry until browned, stir in the soya beef flavour, water, raisins, vinegar and jam. Simmer until cooked occasionally stirring for (+/- 15 minutes)
5. Place the potatoes in the basket of the air fryer and cook at 180°C until cooked and crispy for (+/- 15 minutes)
6. Place one pancake on a working surface and top with a little shredded lettuce, top with mince mixture and roll up. Continue until all the ingredients are used. Serve with the crispy potato wedges