

## CLASSIC POTATO PANCAKES TOPPED WITH MUSHROOMS



**Serving:** 4

**Cooking Time:** 15 minutes

**Prep Time:** 20 minutes

### INGREDIENTS

- **Ingredients for potato pancakes:**

- 4 potatoes
- 1 onion
- 1 large egg
- 60ml (¼ cup) potato flour
- Salt, to taste
- **Ingredients for the mushrooms:**
- 10ml (2 tbsp) vegetable oil
- 250g (1 punnet) mushrooms
- 15ml (1 tbsp) fresh parsley, chopped
- 1 garlic clove, finely chopped
- Salt, to taste
- Sour cream, to serve

## INSTRUCTIONS

1. Grate the potatoes and onion together and place in a muslin cloth to squeeze all the liquid out
2. Put the potato mixture into a large mixing bowl and add the egg, flour and season. Mix to combine well
3. Heat a little oil in a frying pan and add spoonful of potato mixture spreading it slightly. Cook until pancakes are crispy and golden for (+/- 2 – 3 minutes) on each side. Drain well
4. For the mushrooms, heat the oil in a frying pan sauté the mushrooms until all the water has evaporated. Stir in the parsley and season. Serve the pancakes topped with the mushrooms and a dollop of sour cream