



SAVOURY CHEESE PANCAKES Recipe Sheet No 8

Hampshire Farmers Markets Recipe Cards



Savoury Cheese Pancakes - Recipe provided by:
50feminine.com

Ingredients

600g potatoes
150g medium strength cheese (Lyburn, Loosehanger, Bookham Cheese)
1egg (Hyden Farm, Hunts Hill)
25g flour
Small clove of garlic
Salt and freshly ground pepper
Chopped watercress (Mapleleaf)
2 tbsp Extra virgin rapeseed oil (Pratt's Food)

Method

Peel and grate potatoes without washing them and grate the cheese
Crush the garlic and chop the watercress
Mix the potatoes, cheese, flour, garlic and watercress and season
In a lightly-oiled non-stick pan, make into pancakes (small but thicker than ordinary pancakes) and cook on a high heat for approx 10-15 minutes. As soon as the pancakes are nicely browned, turn and cook the other side and serve warm with salad.