



Innkeepers™ Choice Potato Cakes

Ingredients:

- 1 kilo potatoes peeled and cooked
- 125g Innkeepers Choice™ cheese grated
- 3 leeks washed, trimmed & thinly sliced
- freshly ground black pepper,
- salt & nutmeg to taste

COATING

- 150g white breadcrumbs
- 1 egg, beaten
- Butter & Olive Oil

Makes 8 medium or 6 large cakes



Method

- 1) Sauté the leeks in butter until soft.
- 2) Mash the potato, beat in the grated cheese and leeks.
- 3) Season to taste.
- 4) Allow the mixture to cool.
- 5) Form the mixture into even sized cakes.
- 6) Place on a parchment lined tray and chill for several hours until firm.
- 7) Dip into the egg and coat with breadcrumbs.
- 8) Melt the butter and oil together until foaming, fry the cakes on both sides until golden brown. Drain

on kitchen paper to remove excess oil and keep warm.

Serve with some Dijon Mustard & Crème Fraiche Sauce