

Potato cakes with salmon & soured cream.

Serves: 4 (Makes 12)

Cooking time: 10-15 minutes

Ingredients

1 Church & Manor hen egg

225g/ 8oz potatoes, peeled

75ml/ 3 floz milk

100g/4oz self raising flour

2 tbsp caster sugar

Pinch of salt

1 tbsp vegetable oil for frying

Smoked salmon

Soured cream

Sprig of dill

Method

1. Cook the potatoes in a large pan of boiling salted water for 5 minutes. Drain, rinse in cold water and coarsely grate. Separate the egg and place the yolk and milk in a large bowl, sift over the flour, caster sugar and salt and mix well. Whisk the egg white in a clean grease-free bowl until they form soft peaks. Fold into the flour mixture. Gently stir in the potatoes.



2. Heat a little oil in a large frying pan. Drop three to four medium spoonfuls of the pancake mixture into the hot pan and cook for 2 minutes until crisp and golden. Turn over and cook for a further 1 minute until golden. Transfer to a clean tea towel to keep warm. Cook the remaining batter in the same way to make 12 pancakes.

3. To serve, heap the warm pancakes onto a plate top with slices of smoked salmon and soured cream. Decorate with a sprig of fresh dill if liked.