

BEECK'S RECIPE COLLECTION

LAPPENPICKERT FROM WESTPHALIA

PREPARATION:

Peel, wash and grate the potatoes. Then press them out lightly in a strainer and pour away the potato water. Stir the eggs into the potato mass one after the other. Season with salt and pepper. Stir in the sour cream and the flour. Grease the pan with the rind of the pork belly and then heat it

(a heavy cast iron pan would be best). Fill the potato dough into the pan approximately 2 cm high and smooth it out. Fry each side approx. 6 – 8 minutes over medium heat until golden brown. To serve, cut into slices as you would a cake and serve hot.

Tip:

It tastes especially good if you store the Lappenspicket for a day and then refry it in a pan.

Spread on jam or sugar beet molasses according to taste.

INGREDIENTS FOR 4 SERVINGS:

1 kg	potatoes
6	egg(s)
1 tbsp.	salt
1/4 tbsp.	pepper, white
125g	sour cream
175g	flour some streaky pork belly (rind)

Preparation time: 30 minutes

ENJOY YOUR MEAL!