

BEECK'S RECIPE COLLECTION

POTATO PANCAKES EASY TO MAKE

PREPARATION:

Peel and wash the potatoes. Then grate the potatoes right into a bowl. Add both eggs, salt and flour and stir all ingredients thoroughly – if necessary, at some more flour. The mass should be pasty and not too firm.

Heat oil in a pan and add the potato mass in separate scoops. Press down on each scoop lightly using a spoon and fry on both sides until golden brown. Serve hot.

INGREDIENTS FOR 4 SERVINGS:

2.5 kg	potatoes
2	egg(s)
1/2 tbsp.	salt
200 g	flour
	Oil for the pan

Preparation time: 50 minutes

ENJOY YOUR MEAL!