

Bramboracky (Czech Potato Pancakes)

Ingredients

2 tsp Oil

750g Potatoes, around 2 large

1 onion, finely diced

2 cloves garlic, finely chopped

1 Tbsp Caraway seed

1 cup Besan (chickpea flour)

$\frac{3}{4}$ cup Milk, of your choice

1 tsp Salt

Oil, for frying

To serve

1 serving Sauerkraut

1 serving Button mushrooms, fried

1 serving Flat leaf parsley, to garnish

Method

1. Halve the potatoes. Put in a pot with boiling water and cook for around 20 minutes or until they are 75 per cent cooked. You want them to be soft while retaining some strength. Put them in a bowl of cold water to cool them down. Using a hand grater, grate the potato.
2. In a pot or pan, sauté the oil, onion, garlic and caraway seeds for 5 minutes or until the onion is soft.
3. Combine the grated potatoes, onion mix and remaining ingredients in a bowl and mix well.
4. Add a little oil to a hot non-stick frying pan and put $\frac{1}{4}$ cup scoops of the potato mixture into the pan. Cook for around 2 minutes per side. Serve with sauerkraut, fried mushrooms and garnish with Italian parsley.