

Potato Pancakes

Makes 4 pancakes
Cooking 20-30 minutes

Pancake batter ingredients

1tsp cumin seeds
1 garlic cloves, peeled and finely sliced
1 tsp grated ginger
125 g plain flour
1 large egg
250 ml milk
Sea and pepper
some Olive oil to grease the pan

Potato filling ingredients

2 onions, chopped
1 tsp ground turmeric
4 peeled boiled potatoes, cut in cubes
salt and pepper
some Olive oil for frying

To make the batter

Put all the ingredients in a bowl and whisk until well combined and smooth.

To make the filling

Heat a little oil in a large frying pan over a medium heat. Add the onion and fry for 5-10 minutes until golden brown. Add in the turmeric and cooked potatoes and season with salt and pepper. Fry for 3–4 minutes until softened and heated through.

To make the pancakes

Add a little oil to a frying pan. Pour in a ladleful of pancake batter. Move the pan to spread the batter out to cover the bottom of the pan. Cook for a minute on one side then flip and cook the other side for 1 minute as well.

To assemble

Place a large spoonful of the potato filling in the middle of each pancake and roll up.
These pancakes are best served with fresh yoghurt though perfect on their own.

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