

## **Ingredients Potato Pancakes**

800 g potatoes (Russet) (raw or boiled)  
2 eggs  
2 medium sized onions  
2 tbsp flour  
clarified butter or taste neutral oil to fry  
salt, white pepper, nutmeg to taste

## **Cooking Instructions German Potato Pancakes**

- Peel potatoes.
- Chop onions fine.
- Grate potatoes.
- Mix potatoes with eggs, onions and flour.
- Spice to taste.
- Heat oil/butter in a non-stick skillet and add about 2 tablespoons of the potato mix.
- Flatten pancake with a wooden spoon.
- Fry each side until pancake is golden brown.
- Keep the fried pancakes warm but don't stack them; place them on a plate or baking sheet next to each other. If you stack them they will get soggy.

Serve them on a warm plate with apple sauce.

## **Using Cooked Potatoes**

- Boil potatoes, peel and mash them or grate very fine. You can also squeeze them through a potato press.
- Add 2 eggs, copped onions, chopped herbs (2 tbsp parsley and 1 tbsp fresh or dried marjoram)
- Spice with salt, white pepper, nutmeg to taste.
- If needed add 1/4 cup milk (if dough is not smooth enough).
- Make small pancakes.
- Fry them like in instructions above