

## POTATO CAKES.

### INGREDIENTS:

|                         |                                 |
|-------------------------|---------------------------------|
| 1 Kg potatoes           | 2 spring onions                 |
| $\frac{1}{2}$ red onion | salt and pepper                 |
| 1 capsicum small        | 1 egg                           |
| 3 tblspns of flour      | $\frac{1}{2}$ bunch of parsley. |
| 1 cup of cheese         |                                 |

### METHOD.

Cook the potatoes in salted water and drain in a colander.

Peel the skins off and mash the potato in a bowl.

Chop up the onion and spring onion and parsley very finely and add to the potato.

Chop up the capsicum add to the potato. Add the cheese.

Season well, with salt and pepper.

Add the egg and flour and mix together.

Form the potato into rounded balls using your hands.

Add a little oil to the frying pan and heat until it starts to sizzle.

Cook the cakes in the frying pan. Flattening slightly.

Turn them when they are nicely browned. Keep them warm in the oven until ready to serve.