

KARTOFFELPUFFER

<i>Ingredients</i>	<i>Equipment</i>
600 Grams Potatoes	Chopping Boards
100 Grams Jerusalem Artichokes	Knives
4 Spring Onions	Vegetable Peelers
2 Tablespoons Plain Flour	Graters
2 Eggs	Spoon Measures
2 Cloves Garlic	Garlic Crusher
1 Silver Beet stalk - optional	Large Medium & Small Mixing Bowl
Salt & Pepper to Taste	Whisk
Oil for frying	Colander
	Wooden Spoon
	Electric Frypan
	Spatula & Tongs

What to do

Get out all required equipment.

1. Weigh and measure ingredients
2. Peel and grate potatoes, place in colander and allow the liquid to drain into the medium mixing bowl. Press down firmly to release as much liquid as possible.
3. Grate Jerusalem Artichokes and add to the potatoes.
4. Crush Garlic
5. Top and tail Spring Onions and slice finely
6. Remove the Silver Beet leaf from the stalk and slice finely.
7. Crack the eggs into the small mixing bowl and whisk gently.
8. When the liquid is removed from the potatoes, place them in the large mixing bowl with the Spring Onions, Eggs, Flour, Garlic, Silver Beet ,Salt and Pepper. Mix well.

9. If too sloppy add extra flour.

10. Heat oil in the frypan and add generous spoonfuls into the hot oil and cook until golden brown on both sides.