

TIME: 25 mins**SERVING:** 4 people**INGREDIENTS:**

7 large potatoes
3 onions
1 beaten egg
3 tablespoons flour
Sunflower oil
Sea salt and freshly-ground
black pepper



Peel the vegetables and grate coarsely – use the grating disc on a food processor if you have one. Squeeze dry between your hands and place in a bowl with the egg. Season well, sprinkle in the flour and mix with a fork. Heat the sunflower oil in a pan, add four tablespoons of the mix, flatten them with a spoon and cook until golden brown on both sides. Reserve on kitchen paper in a low oven while you cook the rest of the mixture.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: