

F3ASTS

WINE JOURNAL



POTATO, SWEET POTATO CAKES

- 1 lbs Yukon gold potatoes
- 1 lbs Sweet potatoes
- 1/2 each Onion
- 2 each Egg, lightly beaten
- 1 tsp Salt
- 1 tbsp Chives, chopped
- Oil, to fry

1. Using a large-hole kitchen grater, grate the potato, sweet potato, and onion. Place in colander, cover with a towel, and weigh down the mixture to drain. After 20 minutes, squeeze out as much moisture as possible, transfer to a bowl and blend with the egg, salt and chives.
2. Heat oil in a skillet and when hot, create 3-inch cakes in the oil and fry until browned on the underside, about 5 minutes. Carefully flip the cake, brown the other side about another 5 minutes.
3. Remove from oil and dry on paper towels. Continue to make cakes until all the mixture is cooked. Keep warm and serve immediately.



Recipe courtesy of Chef Erik Cannella