



LIGHT LUNCHES / SUPPERS

19) Crispy Capricorn Potato Fritters with Bacon (winter)

Serves 4

Ingredients

2 medium eggs, beaten
25g (1oz) plain flour
2 tbsp snipped fresh chives
750g floury potatoes, peeled and coarsely grated
1 small onion, grated
1 x 100g Capricorn goats cheese, finely diced
olive oil to fry

- Mix the eggs and flour together in a bowl to form a thick batter. Stir in the chives and plenty of seasoning
- Squeeze the excess liquid out of the grated potatoes and onion then spread them out on a clean tea-towel and pat dry
- Stir into the batter, mixing well, then add the goats cheese
- Heat a little olive oil in a frying pan and add 6 tablespoons of batter, pressing down each one to flatten it out. Cook for 2 -3 mins each side until golden
- Keep warm while you cook the remaining batter, adding extra oil as needed
- Serve with crispy bacon and grilled tomatoes