



REIBEKUCHEN

Original German Potato Pancakes



One of the prime German delicacies know from German Christmas Markets, Street Fairs etc.

Lovely with apple sauce for those who like it fruity or with smoked salmon and horse raddish whipped cream for those who like it posh.

Easy to make with very little!

Very effective when cooked on site.

Pease see overleaf for recipe!



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ROESTI (German Potato Pancakes)

1.25 kg potatoes
2 large onions
3 eggs
2-3 table spoons of plain flour
Pepper
Salt
Nutmeg powder
Cooking oil

Grate potatoes with coarse grater.
Grate onions with fine grater.
Drain excess water.

Add eggs, flour, salt, pepper and a touch of nutmeg.
Stir well to create dough (relatively liquid)

Heat plenty of oil in a frying pan or **Brati® Gas Frying Pan**.

Use 2 table spoon to pour dough into the hot oil and form hand sized pancakes (5mm thick). Fry for a couple of minutes until pancake is loose, turn over and fry until golden brown from both sides.

Serve with apple sauce or smoked salmon!

Tools required:

Manual grater



Electric grater



BRATI Shallow Fryer

