

Potato and Basil Cakes

Workstation:4

Equipment

Chopping boards
Non slip mats
Knives
Saucepan
Measuring spoon
Measuring jug
Potato masher
Fry pan
Spatula
Wooden spoon

Ingredients

4 medium potatoes, chopped and quartered
125ml milk
60g butter
1 ½ teaspoons salt
¼ teaspoon pepper
8 tablespoons self-raising flour
8 tablespoons plain flour
4 tablespoons minced onion
10 sprigs fresh basil leaves, diced
olive oil for frying

1. **Chop** potatoes
2. **Cook** potatoes in boiling water covered for 15 minutes or until tender.
3. **Drain** and **mash** potatoes
4. **Add** milk, butter, salt and pepper then mash well.
5. Allow mashed potatoes to cool.
6. **Stir** in flour, onion and basil leaves. **Mix** well.
7. **Heat** up olive oil in a non-stick fry pan.
8. **Scoop** 1 tablespoon of batter then fry until golden brown.
9. **Place** on paper towel to absorb extra oil.
10. Continue cooking until all the batter is gone.