

Potato pancakes with applesauce

SERVES 4

Preparation time:
45 minutes

FOR THE APPLESAUCE

2.2lb (1kg) apples
3 tbsp elderflower syrup
peel from an organic lemon
(2in/5cm long)
3½ fl oz (100ml) apple juice

FOR THE POTATO PANCAKES

1¾lb (800g) white potatoes,
such as Russet potatoes
2 large eggs
salt and pepper
1 pinch of ground nutmeg
vegetable oil, for frying

1. To make the applesauce, peel, quarter, and core the apples. Cut the apple quarters into large pieces and place them in a pot. Add the elderflower syrup, lemon peel, and apple juice. Cook the apples for about 20 minutes until they are soft, stirring now and then.
2. Fish out the lemon peel and thoroughly mash the apples with a potato masher. Leave the applesauce to cool.
3. To make the potato pancakes, first peel the potatoes. Coarsely grate half of the potatoes, then finely grate the other half. Place the potatoes in a sieve set over a bowl and press down on them firmly to squeeze out the liquid. Set aside to drain for about 10 minutes.
4. Carefully pour out the potato liquid from the bowl, leaving the starch that has filtered to the bottom of the bowl behind. Combine the potatoes, potato starch, and eggs, and season with salt, pepper, and nutmeg.
5. Heat up some oil in a large frying pan. For each pancake, place a heaped tablespoon of the potato mixture into the frying pan and flatten it with the back of the spoon. Fry the potato pancakes on each side for about 5 minutes until they are golden-brown and crispy. Place them on paper towels to drain. Serve with applesauce.

TIP: Do you prefer the savory to the sweet? Sauerkraut (see p. 95) goes well with potato pancakes and, even tastier, so does gravlax made from salmon trout fillet and served with a dollop of sour cream.