

# Potato Cakes (also known as Fadge in Ireland)

## Ingredients

450g (1lb) potatoes

110g (4oz) flour

55g (2oz) butter, softened

1 - 1½ tbsp chopped parsley,  
chives, lemon thyme,  
mixed (optional)

Salt and pepper

Milk

Seasoned flour



## Method

Use a "floury" potato variety (common varieties found in Ireland and the UK are: Golden Wonder, Kerr's Pink, King Edward, Desiree or use any other local "floury" variety).

Boil the potatoes in their skins until tender. Peel off the skins while still hot and mash the potatoes.

Add butter, flour and herbs (if using) and mix well. Season. Knead together into a rough dough-like consistency. Add a few drops of milk if too stiff. Roll out to 1cm thick and cut with a biscuit cutter into 3-inch rounds (or cut into triangles). Dip the "cakes" into seasoned flour. Pat off excess flour.

Lightly grease a heavy based pan or griddle with some butter and fry the cakes until golden brown (around 3-4 mins each side), turning once. Serve immediately with more butter on top.

Serves 4

Delicious with some fried field mushrooms or a poached egg on top, or traditionally as part of the great Irish Breakfast with all the works: fried bacon, fried pork sausages, fried eggs, fried black pudding and fried (non-traditional) tomato halves. Not for the faint hearted!.