



Perkedel (Potato Cakes)

Difficulty: Easy

Servings: 12 – 20 pieces

Preparation Time: 45 mins

Cooking Time: 20 mins

Ingredients

1kg Yellow Potatoes

2L Cooking Oil

2L Water

2g Nutmeg Powder

5g Corn Flour

15g Chinese Celery

15g Fried Shallots

20g Garlic

30g Shallots

195g Eggs

To Taste Salt

To Taste White Pepper Powder

To Garnish Chives

Methods

1. Peel potatoes and cut them into wedges. Soak them in water after to prevent them from browning.



2. Chop Chinese celery and remove the potato wedges from water.



3. Fry potato wedges in a pot of heated oil for 8 to 10 minutes, until softened. Remove them after. Separate 2 tablespoons of heated oil and set them aside together with the rest of the oil for later.





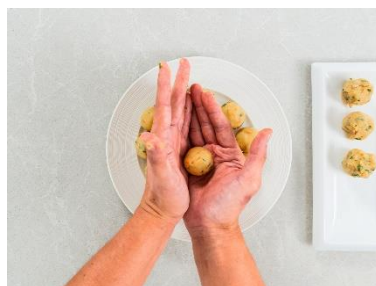
4. Blend garlic and shallots into a coarse paste. In a heated pan, add 2 tablespoons of oil from frying the potatoes before and the blended paste. Fry for 3 minutes, until lightly brown.



5. Pulse blend fried potato wedges with your Hand Blender. Add Chinese celery, nutmeg powder, corn flour, cooked paste and fried shallots and mix well.



6. Season with salt and pepper. After which, divide potato mixture into individual portions of 30g each. Shape them into balls and flatten them slightly.





7. Crack and beat eggs. Reheat the pot of oil previously used to fry the potato wedges. Coat each potato cake with beaten eggs.



8. Fry each potato cake for about 3 to 5 minutes, till brown.



9. Chop chives. Garnish Perkedel with chives and serve.

