



# Potato Floddies Recipe

Serve: 5

## INGREDIENTS

500g White Potatoes (peel, wash and roughly grate)  
150g Plain Flour  
125ml Water  
1g Salt  
2g Ground White Pepper  
15ml Vegetable Cooking Oil  
10g Mixed Herbs



## METHOD

1. Mix together the flour and water to produce a batter.
2. Thoroughly stir in the potato, salt, pepper and herbs.
3. Heat the oil in a frying pan.
4. Spoon in portions of the potato mixture allowing them to settle using the back of the spoon.
5. Fry until golden on both sides ensuring the potato is cooked.