BRAMBORÁK (POTATO PANCAKE)

INGREDIENTS PER BATCH (4PPL):

6 large potatoes, pealed

1 egg

5 cloves of garlic, grated

1/4 cup of milk if necessary

3/4 cup of all-purpose flour

1 Tsp of dried marjoram

pinch of salt and pepper

about 4 Tbs of oil

METHOD:

1. Grate the potatoes

2. Pour warm milk over those grated potatoes if you need to make sure that they will not go brown

3. Add in the garlic, egg, salt and pepper, marjoram and mix it all together

4. Gradually mix in the flour

5. Pour part of the mixture onto a hot and well-oiled frying pan ( the thickness and size of the pancakes depends on one’s preference)

6. Fry each side of the pancake until golden brown, about 4 minutes per side

7. Serve

VARIANTS:

There are many different variants of bramborák in Czech cuisine. A meat-lover version will be served. Meat-lover: add bits of fried bacon or cut-up salami or ham into the bramborák mixture.

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