

## Australian Potato Cake & Batter Recipe



Basic Yeast Batter – (Prepare batter first as yeast needs time to rise.)  
Yield approx 1 litre

### Batter Ingredients

400 g (14 oz) 1  $\frac{3}{4}$  cups Strong / baker's flour (or plain flour)  
2 g (pinch) Salt  
5 g (1/4 oz) 1 Tblspoon Sugar  
4 Eggs  
15 g fresh yeast or 5 g (1/4 oz) dry yeast (fresh works the best)  
500 ml (2 cups) Warm water (37 deg C)  
50 ml (1  $\frac{3}{4}$  oz) Oil

### Method:

Sieve the flour, salt and sugar into a bowl and make a “well” in the center.  
Break in the eggs.  
Dissolve the yeast in the warm water, and pour into the flour and eggs along with the oil.  
Gradually mix in and then whisk to a smooth paste. Strain.  
Leave the batter to rest in a warm place in the kitchen for approx 1 hour. The batter will froth up due to the yeast. Use as required. (Ideal for potato cakes, fish fillets, fruit fritters etc.)

### Potato Ingredients:

Buy some large potatoes and peel them.

Cut the potatoes into thin slices approx 3-5 mm thick so you have a nice thin disk. Keep them soaking in water after you slice, or they will discolour. If possible use a “Savoureux Pro Line Mandoline Ceramic Blade Slicer”, you can purchase one from [www.heartlandamerica.com](http://www.heartlandamerica.com).

### Method:

Once your potatoes are cut, dry them with a paper towel, dust with flour, then dip the potato into the batter. The flour helps the batter stick to the potato.

Drain off the excess batter and place gently into some pre heated oil (160 deg C / 320 deg F) and cook until the batter is set and the potato cakes are partly cooked.

Remove from oil and drain excess oil on paper towel. (This is called blanching.) Repeat this for all of the potato cakes. Don't stack them on top of each other as they will stick together.

Heat the oil up to 175-180 deg C / 355 deg F. Place the potato cakes gently into the oil a few at a time and cook until golden brown.

Remove from oil, season with salt and enjoy with tomato sauce or whatever takes your fancy.

For the frying oil it's best to use cottonseed oil or vegetable oil. Don't be too worried about the oil temp. For the blanching part have it hot enough so the batter "bubbles" when you put the potato cakes into the oil. For the finishing stage have the oil hotter (but not too hot or they will burn) so they cook to golden brown.

***(Recipe donated by Chef Nicki – Jo & Russ' Family Member)***