

Potato cakes with strong cheddar cheese, green onions, sour cream, fresh chives |

Recipe for 12 Tapas

Description

Easy, quick and delicious is the best way to describe this recipe that is sure to please!

Ingredients

Potatoes

- 900 Gr Yukon gold potatoes
- 50 Gr Old cheddar
- 50 Gr Grated parmesan
- 3 Unit(s) Green onion
- 0.50 Tbsp Onion powder
- 30 Gr Flour
- 2 Unit(s) Egg
- 5 Gr Salt
- 3 Gr White pepper
- Salt and pepper
- Vegetable oil

Sour cream

- 250 Ml Sour cream
- 1 Unit(s) Chopped garlic
- 10 Sprig(s) Chives
- 1 Unit(s) Lemon juice
- 1 Unit(s) Lime zest(s)
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel and grate the potatoes and then squeeze them in a clean cloth to remove excess moisture.

Grate the strong cheddar. Slice the green onions. Crack the eggs and whisk them lightly. Finely slice the chives.

Potatoes

In a large mixing bowl, place the potatoes, cheese, green onions, garlic powder, flour, salt, pepper and the beaten eggs. Combine thoroughly.

In a hot skillet with vegetable oil, place a small scoop of the potato mix and press lightly to form a patty. Make sure they are nice and golden on both sides. Transfer to a baking sheet and continue to cook in the oven for 4-5 minutes.

Sour cream

Combine the sour cream in a bowl with the lemon, salt, pepper, lime zest and minced garlic. Add the chives and transfer to a bowl to serve.

Plating

On a wood board, place the potato patties and decorate with chives. Place the sour cream dip in the middle.

Bon appétit!