

Mashed Potato Cakes

Ingredients: 800 g red skinned potatoes, peeled and diced
½ cup mozzarella cheese, grated
¼ cup sour cream
1 egg, organic, lightly beaten
2 tbsp chopped chives
1 tsp Celtic sea salt
1 green shallot, chopped

Method: Preheat oven to 200°C
Grease baking tray
Steam the potatoes until soft then mash
In a large bowl mix the potatoes, cheese, sour cream, egg, chives, salt and shallot. Using wet hands, form into 8 flat patties.

Place the patties on the baking tray and spray or paint with a little olive oil. Bake for about 15 mins until browned on the bottom – flip over, flatten gently and bake until well browned.

Serve with grilled tomatoes and eggs.

Courtesy: Robyn Russell's 'gluten free and easy' ISBN 0-646-43687-2