

Crispy Cheesy Potato Cakes - No Meat, All Comfort

Crispy Potato and Onion Fritters - Cheesy, Golden & Comforting



TIME
25 min

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ChefManiac

INGREDIENTS

- 3 medium potatoes, peeled and grated
- 1 onion, thinly sliced
- 1 carrot, grated
- 5 cloves garlic, minced
- 100g cheese, grated (cheddar, mozzarella, or your choice)
- A bunch of spring onions, chopped
- 1 egg
- 3 tbsp all-purpose flour
- Salt, to taste
- Sunflower oil, for frying

DIRECTIONS

- 1.** Prep the Potatoes: Peel and grate the potatoes. Place them in a bowl of cold water and swish around to remove excess starch. Drain and squeeze dry using a clean towel or cheesecloth-this ensures crispiness!
- 2.** SautØ Onions and Garlic: Heat a little sunflower oil in a skillet over medium heat. Add sliced onions and minced garlic, and sautØ until soft and golden (about 5 minutes). Remove from heat and let cool slightly.
- 3.** Combine the Fritter Mixture: In a large bowl, combine:
- 4.** Grated and dried potatoes
- 5.** Grated carrot
- 6.** SautØed onions and garlic
- 7.** Grated cheese
- 8.** Chopped spring onions
- 9.** Make the Batter: Crack in the egg, then add flour and salt. Mix well until everything is coated and forms a thick, scoopable batter.
- 10.** Fry to Golden Perfection: Heat a generous amount of sunflower oil in a large frying pan over medium heat. Drop spoonfuls of the batter into the pan and flatten slightly. Fry for 4-5 minutes per side, or until deep golden brown and crispy. Don't overcrowd the pan-work in batches.
- 11.** Drain & Serve: Remove the fritters with a slotted spatula and drain on paper towels. Serve hot and crispy, optionally with a dollop of sour cream, garlic yogurt dip, or spicy ketchup.

