

# Eating with Soula

**4 potatoes**

**1 egg**

**1 medium carrot, finely grated**

**1 tablespoon plain flour**

**1 teaspoon salt**

## **Preparation Time**

15 minutes

## **Cooking Time**

5 minutes

**Serves 2 - 4**

**150g hot smoked salmon**

**150g natural Greek yogurt**

**1 tablespoon lemon juice**

**1 tablespoon chopped dill**

**Capers to taste**

**1 bag of frozen mixed berries**

**Honey to taste**

## *Adam's Polish Potato Pancakes* *(Babcia Stasia's Polskie Nalesniki Ziemniaczane)*

Peel the potatoes.

Grate the potatoes finely.

Place in a (fine) strainer & squeeze out any liquid.

Add the carrot, egg, flour and salt - mix all ingredients well.

Heat a frypan. Add rice bran oil (not olive oil).

Place the mixture in the frypan, and spread it out to form a thin flat pancake.

Flip & cook both sides until golden brown.

## *Polish Potato Pancakes Toppings*

### *Savoury option ( Salmon and Dill Yoghurt)*

Mix the yogurt, lemon juice, and dill together.

Crumble in the smoked salmon and mix gently.

Add capers to taste.

### *Sweet option ( Berry compote)*

Heat the ingredients together in a pot till the mixture comes to a boil.

Top potato pancakes with mixture and sprinkle with icing sugar (through a sieve).