



Hash Browns

Servings: 4

Prep Time: 5min

Cook Time: 20min

Ingredients

- 4 medium potatoes, peeled
- 125ml cake flour
- 1 small onion, grated
- 2 eggs

Directions

1. For the hash browns, grate the potatoes and rinse until water is clear. Drain, mix with the onion and squeeze out all water. Mix through the flour and eggs. Season.
2. Heat a layer of oil on medium-high and fry 60-125ml of the potato mixture for about 3 minutes on each side or until golden and cooked. Drain on paper towels