

## Heritage Potato Pancakes



### Carroll's Heritage Potato Varieties to use

Arran Victory 1918; Witchhill 1881; Dunbar Rover 1936; Red King Edward 1916; Mr. Little's Yetholm Gypsy 1899; Sharpe's Express 1900

### Ingredients

500g Floury Heritage potatoes  
125g Hot milk, just below boiling point  
50g Self raising flour  
3 Whole eggs plus 2 whites  
5g Sea salt  
1 Ground black pepper  
0.5g Freshly grated Nutmeg  
Corn oil or clarified butter for frying

### **Method**

Mash the potatoes; add the beaten eggs and then the flour. Beat in the milk and seasonings. Beat the egg whites and add  $\frac{1}{3}$  of the mixture to the batter and mix gently but well. Fold in the remaining  $\frac{2}{3}$ . Drop spoonfuls of the mixture into the heated oil / butter and cook for 2-3 minutes or until golden on both sides.

Serve with smoked salmon, trout or mackerel and creamy horseradish.