



PATTA CAKE

4 medium potatoes
2 tablespoons milk
1 tablespoon self-raising flour
250g cooked, minced meat
oil, for shallow frying

Mash potatoes with milk.

Add self raising flour, and mix to a stiff dough, adding more milk if necessary.

Divide into 6 portions

Press on portion out with your hands to make a circle.

Fill with a spoonful of meat, fold and press edges closed.

Gently press in palms till flattened.

Repeat with remaining potato mixture and meat.

Heat oil and fry cakes until lightly browned on both sides.

Serve with bacon or green salad.

Serves 6