

Potato Pancake (Crique)

By Chef Stéphane Reynaud

Serves: Six

Ingredients

600g of potatoes

4 eggs, beaten

1 white onion

1/2 bunch of chives

salt and pepper

200ml of olive oil

Salad leaves for serving

Method

1. Pre heat the oven to 200°C

2. Peel the potatoes and grate into a bowl.

3. Add the eggs and mix.

4. Peel and finely slice the onion and chives and add to the potatoes and season generously with salt and pepper.

5. Heat half of the oil in an oven-proof non-stick frying pan over a medium heat and add the potato mixture.

6. Brown for 5 minutes.

7. Then place the pan in the oven for 5 minutes.

8. Remove from the oven and turn over the pancake by sliding onto a plate, placing another plate on top and turning upside down

9. Add the remaining oil to the pan and gently slide the pancake back into the pan, with the brown side up.

10. Cook on low heat for another 5 minutes.

11. Serve hot with some lightly dressed salad leaves.