



READY TO COOK
BY HARRIS FARM

UKRAINIAN POTATO FRITTERS WITH SAUERKRAUT & GARLIC DILL SOUR CREAM



PREP
20 min



COOK
25 min



SERVES
4

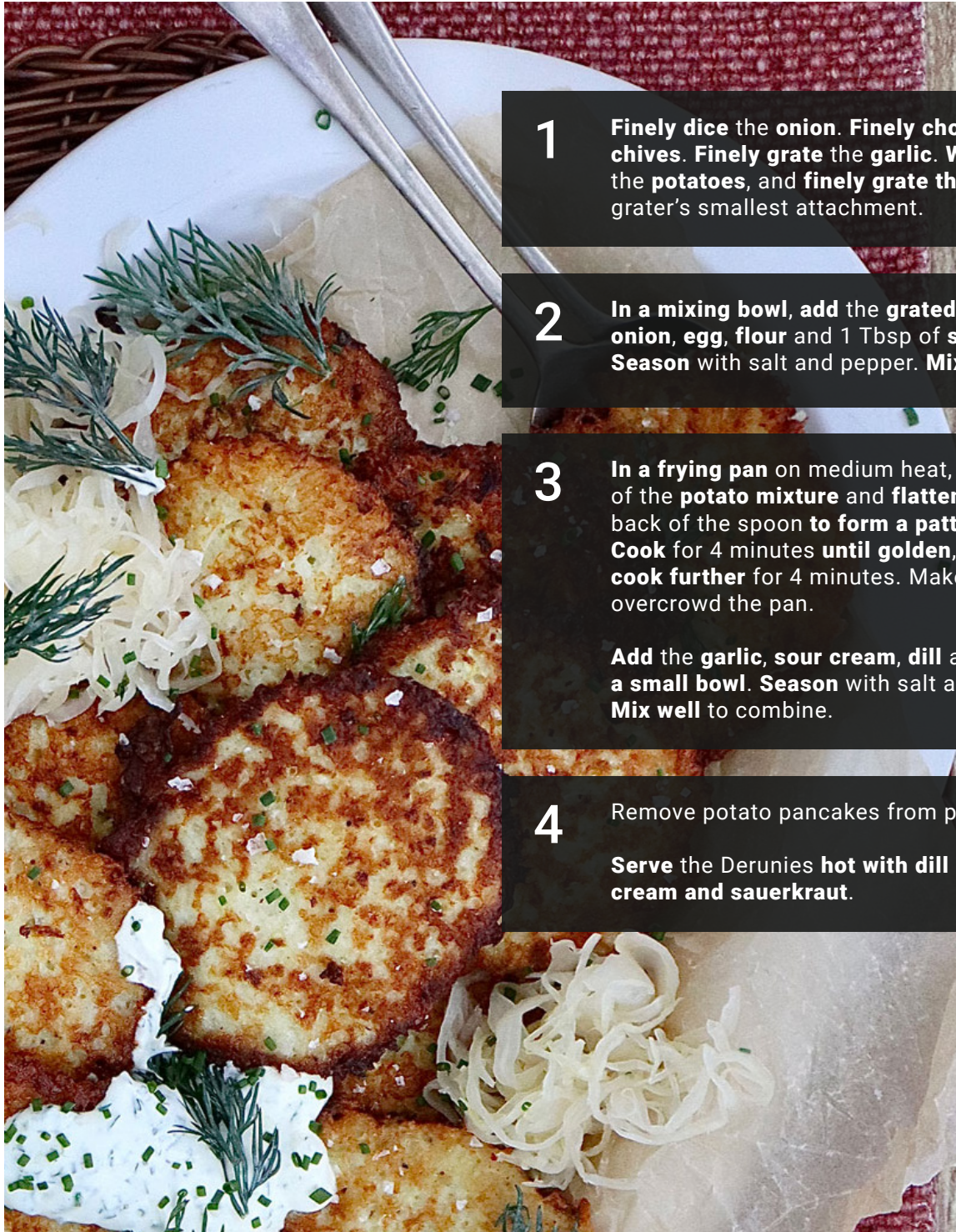
INGREDIENTS:

- > 600g Peeled Potatoes
- > 1 Brown Onion
- > 1 Garlic Clove
- > 200g Sour Cream
- > 1 Cup Sauerkraut
- > ½ Bunch Dill
- > 1 Bunch Chives

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > 4 Tbsp Plain Flour
- > 1 Cup Frying Oil
- > 1 Egg

METHOD – GET COOKING!



1 Finely dice the onion. Finely chop the dill and chives. Finely grate the garlic. Wash and peel the potatoes, and finely grate them with the grater's smallest attachment.

2 In a mixing bowl, add the grated potatoes, onion, egg, flour and 1 Tbsp of sour cream. Season with salt and pepper. Mix through well.

3 In a frying pan on medium heat, add 2 Tbsp of the potato mixture and flatten with the back of the spoon to form a patty shape. Cook for 4 minutes until golden, then flip and cook further for 4 minutes. Make sure to not overcrowd the pan.

Add the garlic, sour cream, dill and chives into a small bowl. Season with salt and pepper. Mix well to combine.

4 Remove potato pancakes from pan.

Serve the Derunies hot with dill garlic sour cream and sauerkraut.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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