

## **Leek and Potato Cakes**

## **Equipment:**

Measuring cups and spoons Mixing bowl Knife Chopping Board Muffin Tray Grater

## Ingredients:

- 6 medium sized potatoes grated
- 1 leek finely chopped
- herbs mint, thyme, sage and chives - finely chopped
- 1 clove of garlic, finely chopped
- 3 eggs, beaten
- 1/2 cup grated cheese
- salt and pepper to taste

## Method:

- 1. Preheat your oven to 180 C and grease a muffin pan well.
- 2. Use the food processor or finely chop the leek, herbs and garlic.
- 3. Grate the potatoes and combine with the leek and herbs in a large bowl.
- 4. Add the eggs and cheese and mix well.
- 5. Season with salt and pepper.
- 6. Spoon the mixture into the muffin pan, filling each space half to 3/4 full.
- 7. Bake in a moderate oven for 30-40 minutes or until the top is golden and crispy.

