

Mary's Prawn and Corn Rösti



Serves 4 Prep 10 mins

Cooking 45 mins

Easy

Ingredients

1kg floury potatoes such as Maris Piper or King Edwards
a bunch spring onions
2 corn on the cob or 175g frozen sweetcorn
200g peeled prawns, defrosted if frozen
a good handful of fresh parsley, chopped

1. Boil the potatoes in their skins for 20-25 minutes until just tender. Leave to cool, then peel off the skins. Grate into a large bowl using the coarse side of the grater.
2. Chop the spring onions fairly finely and strip the corn from the cobs if using fresh (see tip below). Boil the fresh or frozen corn for 3 minutes, then drain well and add to the potatoes with the spring onions, prawns, parsley and plenty of salt and pepper, mixing well. Shape the mixture between your hands into eight cakes. Dust lightly with flour. You can chill the cakes for several hours, on a plate covered with cling film, until you are ready to cook them.
3. Heat a generous knob of butter and a drizzle of oil in a pan, add four potato cakes and fry for 3 minutes, flip over and fry for a further 3-4 minutes, until crisp and golden. Remove and keep them warm while you cook the rest of the cakes. Sprinkle with sea salt and pepper and serve with wedges of lemon on the side for squeezing over, if liked.