

# Parsley Potato Cakes



**Serves 4**

**Prep 30 mins + 1h cooling**

**Cook 35 mins**

**Easy**

## **Ingredients**

400g Maris Piper potatoes, cut into chunks  
1-2 tbsp (about 20g) butter, + extra to serve (optional)  
20g finely chopped parsley

1. Cook the potatoes in a large pan of boiling salted water until just tender, about 10-15 mins. Drain and leave to cool in the colander. Tip back into the pan with the butter and parsley, and mash until everything is combined, then season well. Leave to cool completely, about 30-45 mins.
2. Once cool, form the potato cakes by taking a small handful of the mixture at a time and making them into puck-sized patties, weighing about 50-60g each. Put them on a tray and chill for at least 30 mins to firm up. Will keep chilled for up to 24 hrs.
3. Heat a non-stick pan and fry the potato cakes (no need to use any oil or just wipe a small teaspoon around the pan) until they have formed a lovely bronze crust on each side. This should take 3-4 mins on each side, depending on how crispy you like them. Be careful not to overload the pan so you can easily flip them.
4. Serve piping hot (you can keep them warm in a low oven if you are prepping other elements of the dish in the meantime) and with a bit of extra butter on top, if you like.