

# Potato & Spring Onion Pancakes



**Serves 4**

**Prep 5 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

200g mashed potato, chilled (make up a pack or use leftovers)  
50g plain flour  
1 tsp baking powder  
1 egg small, beaten  
100ml buttermilk  
1-2 tbsp milk  
4 spring onions, finely chopped, + extra to serve  
30g parmesan, finely grated  
butter for frying

## To serve

8 slices of pancetta, grilled  
4 soft-boiled eggs  
1 avocado, sliced

1. Put the potato in a bowl and mix in the flour, baking powder and egg. Stir in the buttermilk, milk, spring onions and parmesan, and season really well.
2. Heat a frying pan and melt a knob of butter. Spoon in the batter to make small, 10cm-wide pancakes. When small bubbles appear, flip the pancakes and cook until golden. Serve with the pancetta, soft-boiled eggs, avocado slices, and a sprinkle of spring onions.