



Irish Potato Pancake Recipe - Boxy Recipe

The best recipes for Irish potato pancakes consist of finely grated, raw potato and mashed potato with flour, baking soda, buttermilk and sometimes egg. The mixture is then gently pulled together and rolled into a flat round shape and then cut into triangles.

It is then fried on a griddle until it is browned a little. This Irish potato pancake recipe can then be frozen or kept for a few days in the fridge to be pulled out for breakfast. For breakfast, they are fried in a little butter until the cake gets a slight crisp on the outside.

Irish potato pancake recipe ingredients:

- 1/2 pound / about 3 cups of potatoes, peeled, cooked, and still hot
- 1/2 teaspoon salt
- 2 tablespoons butter, melted
- 1/2 cup all-purpose flour

It's important to make the potato cakes while the potatoes are still hot: this makes sure you'll have a light and tasty result.

Rice or mash the potatoes very well until there are no lumps. (Ricing is really the best way to go with these, as it helps keep the texture of the potato cakes light.) In a bowl, mix the potatoes well with the salt; then add the melted butter and mix well again. Finally add the flour, working in enough to make a light and pliable dough.

Turn the dough out onto a lightly floured surface and roll into a roughly oblong shape, about 9 inches long and four inches wide, and about 1/4 inch thick. Trim the edges until you have a neat rectangle: then cut again so that you have four or six triangles. (You can cut them into even smaller triangles if you like.)

Heat a dry griddle or frying pan until medium-hot. Then bake the farl triangles until golden brown on each side. Usually, this takes about five minutes on each side.

Put the finished potato pancakes aside on a plate covered with a dishtowel/tea towel and continue baking them until they're all done. Then flip the towel over them to cover them. The little bit of steam that comes off them will help keep them soft.

Then make your Irish breakfast or Ulster fry, frying the farls up in the butter or oil that you're using for the rest of the dish. If you have more Irish potato pancakes than you can use, it freezes very well: just put it in a Tupperware or similar plastic container first.