

## Mashed Potato Cakes

**Ingredients:** 800 g red skinned potatoes, peeled and diced  
½ cup mozzarella cheese, grated  
¼ cup sour cream  
1 egg, organic, lightly beaten  
2 tbsp chopped chives  
1 tsp Celtic sea salt  
1 green shallot, chopped

**Method:** Preheat oven to 200°C  
Grease baking tray  
Steam the potatoes until soft then mash  
In a large bowl mix the potatoes, cheese, sour cream, egg, chives, salt and shallot. Using wet hands, form into 8 flat patties.

Place the patties on the baking tray and spray or paint with a little olive oil. Bake for about 15 mins until browned on the bottom – flip over, flatten gently and bake until well browned.

Serve with grilled tomatoes and eggs.

*Courtesy: Robyn Russell's 'gluten free and easy' ISBN 0-646-43687-2*