



# HURSTBRIDGE FARMERS MARKET

## Celeriac and potato cakes

### Ingredients:

- 1 large celeriac, peeled and grated
- 2 medium potatoes, peeled and grated
- 2 free range eggs
- grated rind from a large lemon
- 2 tablespoons chopped parsley
- Salt & pepper

### Directions:

Put all ingredients into a bowl and mix together well.

Heat a frying pan over medium heat, add a little oil and a knob of butter. When the butter is sizzling add tablespoonfuls of the mixture (be careful not to crowd the pan) and cook for 2-3 minutes on each side, or until golden.

Serve with slices of smoked salmon or trout and sour cream.