Snacks / Slovakia

Zemiakové placky

Thin potato pancakes with garlic and marjoram, fried crisp.

Time 50 min **Servings** 4

What you'll need.

- ☐ 1 kg Potatoes — floury variety
- ☐ 1 tbsp Marjoram
- ☐ 1 piece Egg
- ☐ 150 ml Oil for frying
- ☐ 6 clove Garlic
- ☐ 60 g Flour
- ☐ 60 ml Milk
- ☐ Salt and pepper — to taste

Let's make it.

01 Grate the potatoes finely and squeeze them lightly, leaving some moisture in.

02 Crush the garlic with salt into a paste and work it into the potato mass.

03 Add the egg, milk, marjoram, pepper and flour and stir to a loose batter.

04 Heat the oil over medium and pour in a ladle of batter, spreading it very thin.

05 Fry three minutes a side, to a deep golden crisp crust.

06 Drain them on a rack rather than paper and serve them at once.

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