Snacks / Luxembourg

Gromperekichelcher

Potato fritters with onion and parsley, deep-fried crisp. Christmas market food.

Time 50 min **Servings** 5

What you'll need.

- ☐ 1 kg Potatoes — floury variety
- ☐ 2 piece Onions
- ☐ 2 piece Eggs
- ☐ 60 g Flour
- ☐ 50 g Parsley
- ☐ 2 piece Shallots
- ☐ 1 l Oil for frying
- ☐ 250 g Apple sauce — to serve
- ☐ Salt and pepper — to taste

Let's make it.

01 Grate the potatoes, onions and shallots coarsely into one bowl.

02 Wring the mixture out in a cloth, but not bone dry; a little moisture is needed.

03 Mix in the eggs, flour, chopped parsley, salt and pepper.

04 Heat the oil to 175 °C. Hotter, and the edges burn before the middle is hot.

05 Drop the mixture in by the spoonful, flattened to half a centimetre, and fry three minutes a side.

06 Drain on a rack, salt them and serve hot with apple sauce.

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