



Frisian Potato Pancakes

Ingredients for 4 servings (12 potato pancakes):

4 middle-sized apples, 75 g lingonberries (fresh or out of the glass), 150 ml apple juice, 100 g sugar, 2 tbsp. lemon juice, a little bit of cinnamon, 600 g potatoes, 1-2 sage leaves, **100 g Kölln® Traditional Oats (regular rolled oats)**, 2 eggs, salt, 3-4 tbsp. vegetable oil

Preparation:

For the compote peel the apples, cut them into quarters and remove the cores. Cut pulp into small pieces. Sort the fresh lingonberries and rinse them. Bring apple juice to the boil and add apples, sugar, lemon juice and cinnamon. Simmer at medium heat for approx. 10 minutes, stir in the lingonberries and season to taste again.

Peel potatoes, wash and grate. Finely chop sage leaves. Mix grated potatoes, sage, oat flakes and eggs. Season with salt. Fry 12 little potato pancakes in portions (diameter approx. 8 cm each) in hot vegetable oil while turning until they are golden brown and serve garnished with the compote.

Preparation time: approx. 50 minutes