

# DM Boxy Pancake



**Course:** Boxy  
**Categories:** potato  
**Source:** Boxy House

**Serving size:** 8 Pancakes  
**Preparation time:**  
**Cooking time:**

## Ingredients

150 g / 5.2 ounces Peeled Raw Potato  
50 g / 1.7 ounces Cooked Mashed Potato  
120 g / 4.23 ounces Flour  
220 ml / 7.43 fluid ounces Milk  
2 g Salt  
10 ml Melted Butter/ oil

## Directions

Method

1. Mix flour, mashed potato, salt and two thirds of the milk in a mixing bowl or blender.
2. Next, grate the raw potato into a clean cloth and squeeze the excess water from the potatoes.
3. Add the grated potatoes to the flour & mash mix and incorporate with a hand whisk (don't use the blender at this point).
4. Check the consistency – it should have a nice dropping consistency like a good batter. You may need to add more milk if necessary. Leave the mix for 30 minutes. At this point, many an Irish chef would have a cup tea.
5. Heat your best pancake pan to a medium heat.  
Add the butter or oil to the pan and allow to warm.
6. Drop a ladle full of batter mix to the pan and tilt it so that it covers the base of the pan. Let it cook gently for 3-4 minutes. Turn this pancake and cook on the other side for a further 2 minutes.

As with all pancake batters, the first pancake may stick. If this happens, don't panic. Just dump it, wipe the pan and start again. Happens to even the most experienced boxy makers.

## Notes

Equipment  
Non-stick Pan  
Mixing Bowl