



OAK SMOKED BACON CAKES

Makes about 18 'small' cakes

Takes about 30 minutes

What are the ingredients?...

225g Buttercross oak smoked back bacon, chopped
450g old potatoes peeled and cubed
2 parsnips peeled and sliced
2 cloves Garlic, crushed
2.5cm Ginger peeled and grated
2.5ml (1/2 tsp) chilli powder
4 spring onions, finely sliced
1 green chilli, deseeded and finely chopped
½ lime, juice and rind removed
30 ml (2tbsp) Fresh coriander roughly chopped
Seasoning
30ml (2 tbsp) seasoned flour
5ml (1tsp) rapeseed oil

How do I make it?...

Place potatoes and parsnips in a large saucepan of water, bring to boil and simmer until soft. Drain and mash together. Allow to cool slightly in a large bowl. Dry fry bacon, garlic and ginger together in a shallow pan until just starting to turn brown. Add to the bacon the potato, parsnip, chilli powder, spring onions, green chilli, lime juice and rind, coriander and seasoning. Thoroughly mix together until all ingredients are combined well. Shape into around 18 small balls and flatten into patties. Dust with seasoned flour. Cover and chill for 15 minutes.

Heat oil in a non stick frying pan and cook each side until golden brown and heated through. Serve with 'Mikes' homemade chutney