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Traditional Irish Potato Cakes: Recipe

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**Master Classes with
Master Baker
James A. Griffin M.Sc. B.Sc.**



**Freelance Master Baker, Third Level Lecturer, International Jury & Baking Demonstrator
President - Coupe du Monde de la Boulangerie, Paris 2016.**



Stage	Ingredients	Gr.	Method
1	Cream flour Baking Powder	150 3	Sieve to remove any lumps. Sieve together three times to disperse the baking powder
2	Butter Mashed Potato Salt Pepper	150 1250 23 8	Mash the potato while warm, add salted butter, salt and pepper. Cool completely. When cool, add Stage 1, mix to blend. Scale into 120g balls and press out into 8 cm hoops on tray.
	Total:	1583	

PRODUCTS RANGE: *Potato Griddle Cakes*

Processing details:

Details	Temp/Time	Instructions
Dough Temperature:	Cold	
Fermentation Time:	None	
Scaling Weight:	120 g	Yield 13 pieces If you do not have hoops, they can be baked on a tray Allow space between each one to avoid batching
Shape:		Round balls, rest 5 minutes, then flatten slightly
Proof Time:	None	The potato cakes can be baked on an iron griddle, or baked in an oven
Baking Temperature:	220 >>200°C	Turn using a wide palette knife after 10 min to bake o the other side
Baking Time:	15 - 20min.	

Further Details / Notes:

Serve with warm with salted butter/garlic butter, garnish with parsley.