

Horseradish Leaf Bubble and Squeak

Ingredients (serves 4-5)

- 600g floury potatoes
- 120g horseradish leaves, stalk removed and washed
- 1 small onion
- 30g butter
- Salt and pepper
- Olive oil and butter for frying

Instructions

1. Peel the potatoes and cut into even-sized pieces. Bring to the boil in salted water and simmer for 15 minutes until just tender. Drain and leave to go cold, uncovered. Breaking them up roughly speeds the process.
2. Cook the horseradish leaves in 1cm salted water for 2 minutes until tender. Tip into a sieve and quickly cool under cold running water to stop cooking and retain the colour. Squeeze out the excess water, then spread out on a clean tea towel and leave to dry out thoroughly.
3. Finely chop the onion and fry for 5 minutes in the butter until softened but not browned.
4. Mash the potatoes and chop the horseradish into small pieces. Mix the potatoes, horseradish and onion with buttery juices together and season well with salt and pepper. Shape the mixture into 8-10cm discs. I use a plain cutter to achieve a good crisp shape, but hands work just as well. Cover and chill for at least an hour. At this stage they could also be frozen and cooked at a later date.
5. To cook heat a large frying pan over a medium heat, add oil and butter and fry them for 5 minutes on each side when they should be crisp and golden brown.

