

Rationing recipe: Potato and Cheese Dumplings (Makes 10)

Ingredients:

800g of potatoes

100g of cheese

2 eggs

Salt, pepper and thyme to add to taste.



Method:

Pre-heat oven to 180°C

Cover a baking sheet with baking parchment or foil.

Peel potatoes.

Boil the potatoes, adding salt to the water.

Grate the cheese while potatoes are boiling.

Break the eggs and beat them well.

Once the potatoes are boiled (test they are soft with a fork) mash them, adding in the grated cheese.

Add in the beaten eggs.

Mix thoroughly.

Using your hands, take some of the mixture and make into a ball. They do not need to be smooth as it will make nice crispy edges if it is not too neat.

Place the dumplings onto a baking sheet.

Leave to cook for around 20 minutes or until golden and crispy.