Moroccan Potato Cakes
Maakouda Batata

Season: Any
Type: Moroccan/Side dish
Difficulty:
Serves: 6
Fresh from the garden: Potatoes, onion, garlic, coriander

Equipment:	Ingredients:
Large saucepan	1 kg potatoes (about 5 medium)
Strainer	3 spring onions onion, finely chopped
Non stick frying pan	
Knives	1 to 2 tablespoons butter
Chopping boards	3 or 4 cloves garlic, crushed
Large bowl	1 ½ Tblsp cumin
Measuring cups and spoons	2 tsp salt
Wooden spoon	½ tsp pepper, or more to taste
Egg flip	1 tsp turmeric (optional)
Plate	¼ cup chopped coriander
Paper towel	2 eggs, beaten
	olive oil, for frying

Method:

- Peel the potatoes, cut into large cubes and place in a pot. Cover with water, and boil just until a sharp knife can be inserted halfway through the potatoes.
- Drain the potatoes and mash.
- Melt the butter in a small frying pan. Add the onions, and sauté them gently over medium-low heat for about 10 minutes, or until translucent. Add the garlic and sauté just a minute more, stirring constantly. Remove from the heat.
- Gently mix in the spices, onions, garlic and coriander into the potato. Stir in enough of the eggs to bind the potatoes, but not so much that there is excess egg in the bottom of the bowl.
- Shape the potato mixture into cakes about 5cm in diameter.
- Heat enough olive oil to generously cover the bottom of a non stick frying pan. Add the potato cakes, and cook slowly over medium heat, about 10 minutes per side, until deep golden brown.
- Serve the *maakouda* warm.

NOTES:
Maakouda batata are Moroccan potato cakes or fritters. They're a popular street food in Morocco, where they might be eaten plain or used as a sandwich filler. They can also be served as an appetizer or as a side.
Sauté – Is a French word which means "jump". It refers to the light frying of food. When chefs shake the pan and toss, the food jumps, hence the name.