



PLANT-BASED
RECIPES

POTATO CAKES
Gouda flavour



you will need

500 gr of potatoes

1 tbsp of flaxseeds

3 tbsp of water

1 tsp of turmeric powder

1 tsp of baking powder

100 gr of **GreenVie Gouda** flavour,

grated

Salt and black pepper

Recipe & Photo credits
@topfoodfacts

method

Peel and cook the potatoes in boiling water, for about 20 minutes. Take them out and grate them. Mix the water and flaxseeds and set aside, for about 5 minutes - this will be your egg replacement.

In a bowl add all of the other ingredients and mix. Start shaping your potato cakes, to the desired shape. Cook in a preheated oven, set to 180°C, for about 20 min.

Serve with a dip - enjoy!



SERVES



PREP TIME



COOK TIME

*Did you make
this recipe?*



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