Potato Pancakes  
(crepes de pommes de terre)

8 large potatoes  
2 brown onions  
2 eggs beaten  
2 teaspoons salt  
4 tablespoons of plain flour  
black pepper to taste  
vegetable oil for frying

wash, peel and grate the potatoes into a bowl.

fine chop the onions and add to the potatoes. Add salt to the mixture and allow to sit for 10 minutes. Squeeze the potatoes to remove excess liquid.

mix eggs, flour and pepper together and add this to the potato mixture.

get a frypan from the pantry, set up a tray with some absorbent paper on it to drain the cooked pancakes.

cover the bottom of the pan in vegetable oil, heat the oil and test a little of the mixture by dropping in a teaspoonful.

when the oil is ready, drop tablespoonfuls of the mixture in to the pan and spread them slightly. Cook until golden on both sides. Remove from the pan and drain on the paper. Serve on white plates to share with tomato chutney.