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## GROMPEREKICHELCHEN CORDON BLEU

Prep 20 mins – Makes 2 Cordon Bleu for 2 people - Easy

500g floury potatoes (Désirée)  
½ tsp salt  
groundnut oil, for frying  
50g Berdorfer Roude Bouf cheese, grated  
1 large slice of cooked ham  
apple compote, to serve  
green salad, to serve

Peel the potatoes and finely grate them. Season with salt and put into a sieve over a bowl and press out as much liquid as you can.

Pour enough groundnut oil into a frying pan for the entire bottom of the pan to be covered. Heat the oil and test if the oil is hot enough by dropping a tiny bit of batter in – if it starts bubbling, you're good to go. Drop 2 tablespoons of the potato mix into the pan to make 2 Gromperekichelcher, flatten and fry on each side for about 2 to 3 minutes. Take out of the pan and transfer to a plate lined with kitchen paper, to absorb some of the grease.

Continue with the remaining batter and make 2 more potato cakes. Fry on one side for 2 minutes, flip over and top the fried sides with ¼ of the grated cheese, half a slice of ham and the remaining cheese, then top with one of the Gromperekichelchen that you fried earlier.

Keep frying for 2 minutes, so the cheese melts and the bottom Gromperekichelchen becomes crispy.

Serve straight out of the pan with a dollop of apple compote and a green salad.

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