

# The Whins Bed and Breakfast

## Potato Farl Recipe

### Ingredients

500g left over mash

100g Plain Flour

50g Melted butter or olive oil or half and half

1 tsp Salt

### Optional

Handful of chopped chives

### Method

Season mash with salt and add in the melted butter (and chives if using). Add enough flour to make a pliable and manageable dough. Knead gently to combine. Roll out on a lightly floured board to form a round of about 1/4 - 1/3 inch thickness. Cut the round into 4 triangles (farls). Cook on a low dry griddle or dry frying pan until both sides are golden brown.....takes about 10mins. each side dependant on how dry the mix is.

Can be eaten hot with butter right away, or stored and toasted later. Potato Farls are an essential component of an Ulster Fry and should be cooked until golden and crisp.

*Please take this with our compliments*