

POTATO, COCKLE & LAVERBREAD PATTIES

Perfect for a Really Welsh breakfast or enjoyed as a tasty nibble with drinks

Makes 10 – 12 patties

Ingredients

55g [Laverbread](#)
55g [Cockles](#)
115g Cooked potatoes
1 Medium egg, beaten
25g Plain flour
25g Fine oatmeal
1 tsp Finely chopped parsley
[Fino Olive Oil](#)
[Halen Môn Sea Salt](#) and Black Pepper



Mash the cooked potatoes and mix in the flour and oatmeal. Add the eggs, herbs, [Halen Môn Sea Salt](#), black pepper, [Laverbread](#) and [Cockles](#) and mix well.

With floured hands shape the mixture into small flat patties.

Heat a little [Fino Olive Oil](#) in a frying pan, add the patties in batches and cook for 1-2 minutes on each side until crisp and golden brown.

Delicious served with roasted tomatoes, [Smoked Bacon](#) and your favourite eggs.

Enjoy!