

# Spicy African Potato Cakes

## School Operator Recipe

School District: Cheney SD #360

Operator: Director of Nutrition/Executive Chef LJ Klinkenberg



Ingredients	Servings 24		Directions
	Weight	Measure	
Chickpea, canned/rinsed		4 cups	<ol style="list-style-type: none"> <li>1. Peel and grate potatoes into a bucket of cold water.</li> <li>2. Mince small or grate fine onion.</li> <li>3. Heat oven to 400 degree F.</li> <li>4. With food processor, spin the chickpeas, onions, seasoning into a thick rustic mass (dry hummus). Add in to food processor clean fresh spinach by the hand full until 1 # is incorporated but still distinguishable. Add to a large mixing bowl.</li> <li>5. Take the grated Russet Potatoes and squeeze the water out . Add to chickpea seasoning mix. Save the potato water ; set aside and let the potato starch settle out.</li> <li>6. Sift flour and baking powder into the potato and chickpea; mix well but not making the fresh potatoes mushy.</li> <li>7. Pour off the potato water leaving the beautiful fresh white potato starch on the bottom of bucket; incorporate into Potato cake mix as the binder.</li> <li>8. Spray oil a sheet pan and with a #16 scoop; scoop and place African Potato Cakes 1inch apart.</li> <li>9. Bake for 14 minutes until internal temperature of 165 degrees and gold brown.</li> <li>10. serve with a chili sauce for a classic touch and more heat!!!</li> </ol>
All purpose flour		1cup	
Baking powder		2tsp	
Coriander, ground		2tsp	
Cumin, ground		2tsp	
Turmeric , powered		2tsp	
Cayenne, ground		1 ts	
Black pepper, ground		1 tsp	
Salt , Ground		2 tsp	
Red chili flakes		2 tbs	
Potatoes, shredded	2 lb		
Onion, coarsely grated	1 large		
Spinach, finely shredded fresh	1 lb		
Spray Oil		as needed	

### Operator Notes:

The best is to use a food processor to grate the potato and onion and break down the chickpeas. Mixing batches in a upright mixer with paddle attachment can save your shoulders but must be watched to not over mix.

Inspired by the classic Zimbabwe Chili Bite; these tasty cakes are full of big flavor, wonderful textures, and a blend of healthy vegetables such as potato, chickpeas, and spinach.

African Food is inspired cuisine that is just being globally recognized for the fresh flavorful food with dynamic tradition with whole food cookery.



### Times

Prep Time: 15 min

Cook Time: 15 min

Ready Time: 35 min