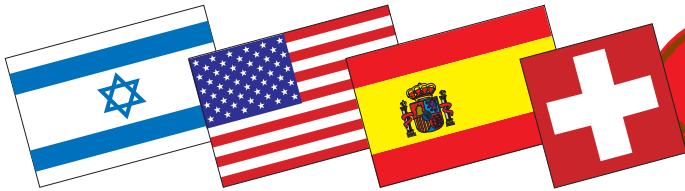


SPUDTACULARLY AWESOME INTERNATIONAL

Spuds are well travelled! Just look where all these recipes have originated from, and now we call them our own!



Sputacular Tip
Check out the Sputacular journey in Mr Potato's Diary and see how a humble potato became famous across the world - and especially in New Zealand.



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Jewish Pancakes

Carrie's favourite potato dish is Latke. These are potato pancakes and taste delicious! To make Latke just like Carrie does, peel then grate 400g of potato, as well as 1 Tbsp of onion. Put both the potatoes and the onion in a tea towel and squeeze tightly over the sink (this is to get rid of any water). Then place your onion and potato in a bowl along with 3 egg yolks and a pinch of salt and pepper. Cook in a fry pan with 1 Tbsp of oil, letting the pan to heat up before cooking. Place small spoonfuls of your mixture into the pan and cook until golden brown on both sides. Eat for breakfast with eggs or the toppings of your choice. Carrie's favourite is tomatoes and chopped parsley, with mayonnaise, but she also loves salmon and pesto. These yummy toppings make her Latke a very tasty treat!

Carrie Wooller, 11
Warkworth



North American Hash Browns

Hash browns have been a kiwi kids favourite for years, and Renee, Drew and Riley know just how to make them! To make this yummy potato dish, grate 6 potatoes and put the grated potato into a clean tea-towel. Squeeze the towel over the sink to get rid of any moisture from your potatoes. Put in a bowl with 1 tsp garlic, a pinch of salt and pepper, 2 tsp of mixed herbs and 1 egg. Mix everything together, and heat up a pan with 1 tsp of oil and 1 tsp of butter in it. Once hot, put spoonfuls of mixture in the pan to make little patties and cook for about 5 minutes. Renee likes to add bacon to her hash browns to make them extra tasty, and Drew loves to add lots of grated cheese to make them delicious and cheesy. Riley says serving your hash browns with bacon and eggs or sausages taste great, or you can copy Drew and decorate yours with tomato sauce smiley faces!

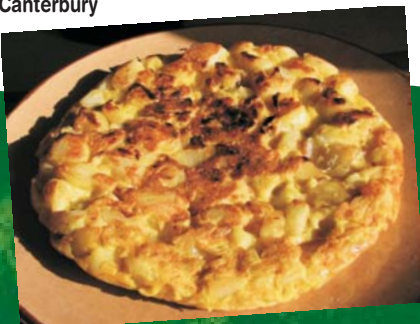
Renee Beck, 8, Papamoa
Drew Topp, 8 Canterbury
Riley Newell, 8, Seatoun



Spanish Tortillas

Maya likes using her potatoes to make delicious Spanish tortillas with her Dad. To follow Maya's recipe, cut up 1 kg of potatoes into small cubes and fry them in a frying pan with in 1 Tbsp of oil. When the potatoes are half cooked, add one finely chopped onion and 2 tsp of garlic. When the potatoes are completely cooked, place in a bowl and add 5 eggs. Mix all of your ingredients together and then put your mixture back in the frying pan. Let your tortilla cook on one side, then place the frying pan under the grill to make the top side golden brown. Serve with your choice of sauces. These taste great hot or cold and can be eaten as a snack or a main dish.

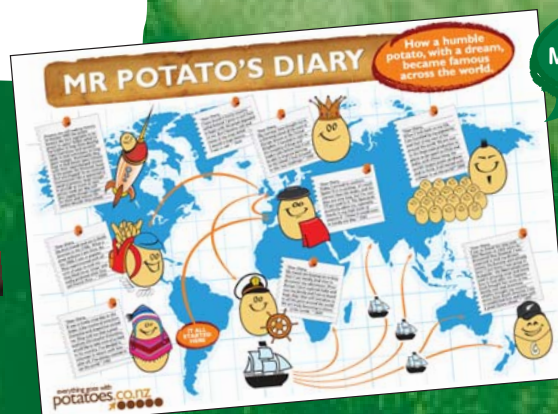
Maya Cardona Hay, 8
Canterbury



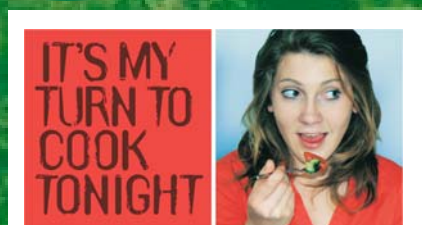
Swiss Breakfast

Oliver loves to make his potatoes into Potato Rosti, which is really quick and easy! All you need to do to copy Oliver's fantastic recipe is cut two peeled potatoes into long thin slivers using a potato peeler. Then put the potato into a bowl and add 1/4 cup grated parmesan cheese, 1 Tbsp olive oil, 1/2 tsp thyme and salt and pepper. Mix all your ingredients together and make six piles on a baking tray lined with baking paper. Bake your yummy snacks in the oven at 200° for 25-30 minutes, and enjoy!

Oliver Hillard, 6
Gisborne



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