# Potato Cakes with Curry Sauce

## Ingredients

### For the Potato Cakes (makes about 12 patties):

* 600 g sweet potatoes, baked and peeled
* 2 celery stalks, finely chopped
* 1 horse radish root, washed and grated (minced with zester)
* 2 eggs
* 50 g corn flour +100g plain flour
* 20 g fresh ginger, grated
* 1 teaspoon curry powder
* Salt and pepper, to taste

### For the Curry Sauce:

* 1 tablespoon sesame oil
* 1 garlic clove, minced
* 20 g yellow or green curry paste
* 1 tablespoon lemon juice
* 300 g coconut milk
* 1 tablespoon soy sauce
* 3 cups spinach, chopped
* 2 tablespoons sunflower seeds
* Salt and pepper, to taste

## Instructions

### Prepare the Potato Cake Dough

Peel and wash the purple sweet potato, bake for 25 mins on 180oC.

Mash the baked sweet potatoes in a large bowl.

Chop celery into small pieces. Mix eggs, grated ginger and horse radish, curry powder, salt, and pepper in a bowl. Add the mashed potato and flour, Mix until a dough forms. If it feels too wet, add a bit more flour. Let the dough rest for 10 minutes.

### Cook the Potato Cakes

Heat a non-stick frying pan over medium heat with a little oil. Shape the dough into approximately 15 small patties using your hands or a cookie cutter. Fry for 3–5 minutes on each side until golden and cooked through. Cut in half to serve.

### Make the Curry Sauce

In a saucepan, heat sesame oil over medium heat. Sauté the garlic until fragrant, then add the curry paste. Stir in lemon juice, coconut milk, soy sauce, and sunflower seeds. Add spinach and cook just until wilted. Simmer briefly to thicken slightly. Season with salt and pepper to taste.

### Serve

Put the potato cake pieces on a nice platter and serve with a spoon of the curry sauce over the top.