POTATO FARL (IRISH BREAD) with spring onions

INGREDIENTS

* **750 grams potatoes**
* **30 grams (6 teaspoons) butter | melted**
* **225 grams (1 ½ cups) plain flour**
* **good pinch of salt**
* **2 spring onions + 2Tbsp chopped fresh thyme or rosemary**
* **olive oil to fry**

**METHOD**

* Peel and cut potatoes into quarters or large chunks. Add to a large pot of cold water. Bring potatoes to the boil, then reduce to a hard simmer. Cook potatoes until they are tender and cooked through.
* Strain potatoes into a colander and leave to cool.
* When the potatoes are cool enough to handle place in a [potato ricer](https://bellyrumbles.com/recommends/kitchen-style/) and rice/mash your potatoes into a large bowl. Alternatively use a [potato masher](https://bellyrumbles.com/recommends/kitchen-style-2/) and mash well making sure there are no lumps.
* Add the remaining ingredients to the bowl. If you are adding extra ingredients to spruce your Irish potato bread up, now is the time to do so. Further information above or in the recipe card's note section.
* Using a spoon, mix ingredients together until it becomes difficult to keep mixing.
* Continue mixing the dough in the bowl with your hands. Check for dough consistency. If you find your dough a little too sticky to handle, add some more flour to make it manageable.
* Remove dough from bowl and place on a lightly floured surface. Give it a quick knead until smooth. If you still find the dough a little too sticky add some more flour while kneading.
* Divide the dough into six equal portions and shape into balls. Working one at a time place a ball of dough on a lightly floured surface. You can use a clean kitchen bench
* Lightly flour a rolling pin and roll out the dough ball to the desired thickness, about half a cm.
* Cut the rolled-out dough into quarters. Alternatively, you can cook them whole for larger pieces of Irish potato bread.
* Place a non-stick frypan over medium heat. Add a splash of olive oil. Fry on one side until golden, then turn them over with a flat spatula. Once the other side is golden and the bread is cooked through remove from the pan.
* Place the cooked Irish potato bread on a tray in the oven on low heat to keep warm. Make sure to cover the bread with aluminium foil to stop them from drying out.

Continue cooking the rest of the dough. Add oil to the pan as needed.