

Recipes

Radish pancakes

Radishes are real vitamin C bombs, and their use isn't limited to a snack platter or being included in salads. These spicy radish pancakes can be prepared in no time and will be enjoyed by the whole family.






Preparation Time: 45 Minutes
Servings: 4 people

Ingredients:

- 8 EL LAND-LEBEN organic spelt breadcrumbs
- 400g of radishes
- 3 tablespoons of sour cream

- 2 eggs
- 1 onion
- ½ bunch of radishes or rocket sprouts
- 1 teaspoon of salt

Yogurt Dip:

- 8 tbsp plain yogurt
- ½ bunch of radishes or rocket sprouts
- 1 clove of garlic
- Salt

Additionally:

- Oil to fry

Preparation:

Grate the radishes and mix with a teaspoon of salt, then leave to stand for about 10 minutes.

Peel the onion and dice very finely.

Now, squeeze the radishes well with your hands and put them in a large bowl. Add all remaining ingredients and mix well.

Heat the oil in a pan, shape small patties with your hands and bake until golden brown on a medium heat.

In the meantime, stir together the yoghurt, sprouts, a pressed garlic clove and salt to create the yoghurt dip.

TIP: If you want, you can freeze the radish buffers raw and remove them to bake individually if necessary.

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