WASTE LESS, TASTE MORE 009

Turn Extra Mashed Potatoes Into Golden Cakes



GIVE A SOFT SIDE A CRISP NEW FINISH.

Mashed potatoes prepared for a dinner party can become potato cakes for another meal. Shape them neatly and pair them with a fresh topping or a small dressed salad.

1 Start with chilled mashed potatoes

Check their texture before shaping. Use a potato cake recipe to guide any additions, especially if the mash is soft or rich with cream.

Why: Different mashed potatoes need different amounts of binding to hold together.

2 Shape an even batch

Form cakes of similar thickness and cook until heated through with a golden surface.

Why: Consistent shapes help the cakes cook evenly and look considered on the plate.

3 Choose a new accompaniment

Serve with sautéed mushrooms, a spoonful of herb yogurt, or a sharply dressed green salad.

Why: A new topping gives the potatoes a different role from the original dinner.

KITCHEN NOTES

Try a small test cake

Cook one first so you can adjust the mixture before shaping the rest.

Create contrast

Pair the crisp surface with something creamy, fresh, or lightly acidic.

Keep the presentation simple

Place one or two cakes slightly overlapping and finish with chopped chives.

THE PLATING MINDSET

A change in shape and texture can turn an extra side dish into the center of another plate.