# Bohemian Potato Pancakes

**Ingredients:**

1 kg potatoes

125 ml milk

120 g flour

3 eggs

4 cloves of garlic

3 tsp marjoram

100 ml oil

**Procedure:**

Wash, peel and coarsely grate potatoes. Heat milk and pour over the potatoes. Mix in flour and eggs. Finely dice cloves of garlic and add it with pepper and marjoram to the potato mixture. Fry the pancakes one at a time in oil allowing 4 – 5 minutes for each side. Serve hot, straight from the pan.