

## POTATO CAKE

**Carbon footprint :**  
**628g of CO2 per plate**



Ingredients	Quantity for 12	Storage area
Salt	<b>1 pinch</b>	<b>Food reserve</b>
Lemon zest	<b>2 lemons</b>	<b>Fridge</b>
Sugar	<b>200g + 40g</b>	<b>Food reserve</b>
Eggs	<b>6 units</b>	<b>Fridge</b>
Butter	<b>200g</b>	<b>Fridge</b>
Almond powder	<b>250g</b>	<b>Food reserve</b>
Potatoes	<b>600g</b>	<b>Food reserve</b>

### RECIPE STEPS

- 1 :** Preheat the oven to th 5-6 (160°C)
- 2 :** Wash the potatoes. Cook them in cold unsalted water.  
Cook 15 to 20 minutes after boiling.
- 3 :** Peel the potatoes, and make a mash.
- 4 :** Add the eggs yolks, the butter cut into pieces, the salt, the almond powder, the sugar, the lemon zest. Mix and add the egg whites whipped up.
- 5 :** Butter the cake pan.
- 6 :** Pour the preparation in the cake pan and sprinkle the remaining sugar (40g) onto it.  
Bake for 45 minutes.