

AIR-FRIED CHEESY POTATO BALLS



Author:

Serving: 4

Cooking Time: 50 minutes

Prep Time: 1 hour 10 minutes

INGREDIENTS

- 250ml (1 cup) chicken stock
- 1kg potatoes, diced
- Salt and pepper, to taste
- 60ml (¼ cup) milk
- 100g cheddar cheese, grated
- 15ml (1 tbsp) fresh chives, snipped

INSTRUCTIONS

Tips: By placing the mashed potatoes into the freezer will make them cold and a little hard which is perfect for the texture needed for mashed potato cakes

1. Place the stock into a large pot and bring to the boil. Add the potatoes and cook until soft, for (+/- 30 minutes) and drain
2. Season the potatoes well and using a masher or a hand-held blender gradually blend while adding the milk until the potatoes are nicely mashed. Refrigerate for an hour
3. Place the cheese and chives in with the potatoes and mix thoroughly with your hands and form golf ball shapes
4. Place in the basket of the air-fryer and grill for (+/- 12 minutes) at 180°C
5. Serve while they are still warm with mayonnaise mixed with tomato sauce