

CRUMBED MASHED POTATO BALLS, STUFFED WITH MINCE AND CHEESE



Serving: 4 - 6

Cooking Time: 1 hour 10 minutes

Prep Time: 20 minutes

INGREDIENTS

- Mince sauce

- 30ml (2 tbsp) oil
- 15ml (1 tbsp) butter
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 250g mince
- 1 x 400g tin chopped tomatoes, blitzed
- Bunch of fresh basil
- 4 potatoes, skin on
- Salt, to taste
- 200g cheddar, cubed
- 2 large eggs, lightly, beaten
- 45ml (3 tbsp) milk
- 200g breadcrumbs

INSTRUCTIONS

Tip: Make sure that the mince is dry, if it is not it will make it difficult to stuff the potato balls

1. Heat the oil and butter in a pot and sauté the onion and garlic for a few minutes. Add the mince and cook until browned and the mixture has dried up a little
2. Next add the chopped tomatoes and basil and cook for (+/- 40 minutes)
3. In plenty of boiling salted water, cook the potatoes until soft. Using a potato masher, mash the potatoes until soft and lump free. Season well
4. Take a small amount of potato mash and flatten it in the palm of your hand into a disc. Spoon about a tablespoon of mince mixture, make sure you don't add too much filling as you need to wrap the filling inside the potato, also add a cube or two of cheese
5. Slowly take the edges of the potato and pull them over the filling and smooth it into a ball

6. Take each ball and dip it into a mixture of egg and milk, then coat it generously in the breadcrumbs. Once all the balls are done refrigerate for 30 minutes. This will prevent them from falling apart
7. Deep-fry them until golden brown