

CRISPY POTATO BOMBS 4-WAYS

Serves: 12

Ingredients

Prepare the Smash:

2 x 104 g sachets Smash
3½ cups boiling water (a stiff mash)
2 cups grated cheese

Different filling options:

Ham, cut into cubes & grated cheese
Mince and onion mix
Wilted spinach & crumbled feta
Sliced Sundried tomato & cooked sliced mushroom

To Deep fry

3 cups oil, of choice

For the Crumb

Flour
Egg
Breadcrumbs

Garnish

Flat leaf parsley

Method

For the Smash:

1. Pour the content of the sachet into a bowl. Top with boiling water while stirring well.
2. While still warm, add the grated cheese to melt.
3. When the smash has cooled slightly, roll into equal sized balls.


Filling:

1. Flatten the ball slightly in your hand and add a teaspoon or two of your chosen filling.
2. Pinch to seal the filling inside and roll gently to form a neat ball.



3. Place the balls on a tray in the freezer for 30 minutes or until firm.

To finish:



1. Heat the oil in a large pot on a medium heat. Use a wooden spoon to test the oil: Dip the back of a wooden spoon in the oil, if it sizzles around the spoon, the oil is ready.

2. Dip each of the balls in flour, egg & breadcrumbs and repeat for a n extra crispy coating

3. Deep fry in batches until golden and warmed through. Remove with a slotted spoon and place on paper towel to remove excess oil.

4. Top with fresh, chopped parsley.

5. Serve immediately and ENJOY!!

