

Cheesy Sago Poppers

Ingredients:

- 1 cup sago pearls
- 2 medium sized potatoes
- 1 cup fresh parsley leaves, finely chopped
- ¼ cup IMBO desiccated coconut
- ½ tsp coriander powder
- 1 tsp chilli powder
- 200g cheese
- 2 eggs
- Salt
- Oil

Directions:

1. Soak 1 cup of Sago pearls for 1 hour, strain and set aside.
2. Microwave 2 medium sized potatoes for 10 minutes. Allow them to cool slightly before peeling them and chopping them into quarters.
3. Combine the mashed potato, with ¼ cup desiccated coconut, 2 eggs, 1 tsp chilli powder, 1 tbsp dried coriander and fresh parsley.
4. Mix through the sago and season the mixture with salt.
5. Scoop out balls of the mixture, flatten them out and add a block of cheese to each ball for a cheesy center.
6. Fry the balls until golden brown and allow to cool on a sheet of kitchen towel to drain excess oil.
7. Top with parmesan cheese, skewer and enjoy!