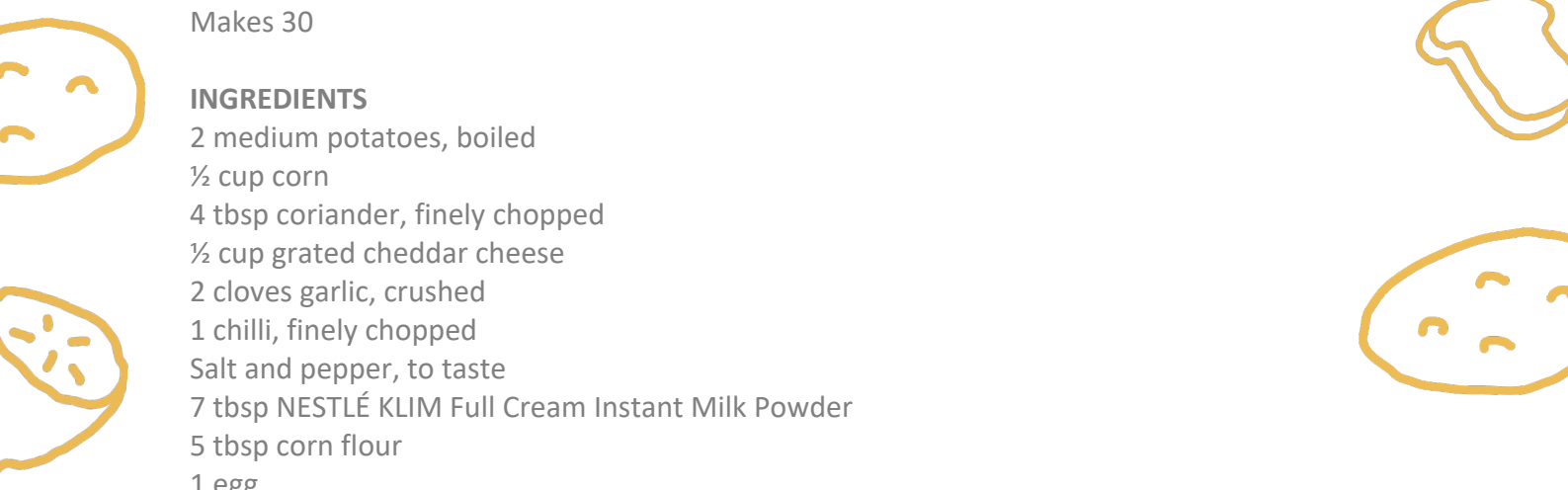





# CHEESY POTATO BITES

Makes 30

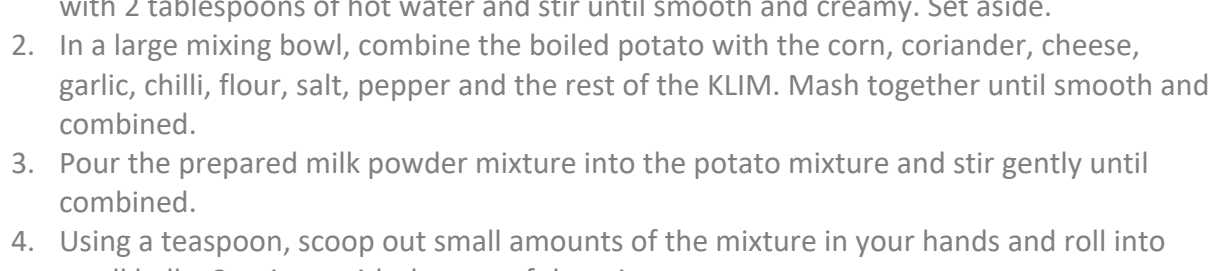
## INGREDIENTS

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- 2 medium potatoes, boiled
  - ½ cup corn
  - 4 tbsp coriander, finely chopped
  - ½ cup grated cheddar cheese
  - 2 cloves garlic, crushed
  - 1 chilli, finely chopped
  - Salt and pepper, to taste
  - 7 tbsp NESTLÉ KLIM Full Cream Instant Milk Powder
  - 5 tbsp corn flour
  - 1 egg
  - 1 cup breadcrumbs
  - Oil, for frying

## Serving suggestion:

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- Chutney
  - Coriander

## METHOD

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1. In a small bowl, combine 4 tablespoons of NESTLÉ KLIM Full Cream Instant Milk Powder with 2 tablespoons of hot water and stir until smooth and creamy. Set aside.
  2. In a large mixing bowl, combine the boiled potato with the corn, coriander, cheese, garlic, chilli, flour, salt, pepper and the rest of the KLIM. Mash together until smooth and combined.
  3. Pour the prepared milk powder mixture into the potato mixture and stir gently until combined.
  4. Using a teaspoon, scoop out small amounts of the mixture in your hands and roll into small balls. Continue with the rest of the mixture.
  5. Add the corn flour in a small bowl. Gently dip each potato ball in the corn flour to coat.  
*\*Chefs Tip: Corn flour prevents the cheese from running out when frying!*
  6. In a small bowl, whisk the egg until smooth. Gently dip each ball into the eggs before dipping it into the breadcrumbs to coat. Continue with the rest of the balls.
  7. In a medium sized frying pan, add oil about 3cm deep and bring it to heat. Fry the balls for 2 minutes until golden and crispy. Set them on paper towel to drain.
  8. Sprinkle the balls with chopped coriander, serve with chutney and ENJOY!
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