Vienna & Cheese Mashed Potato Bombs

Makes 10
Hands-on time: 20 minutes
Hands-off time: 20 minutes

INGREDIENTS
6 large potatoes, peeled and cut into 2cm cubes
3 tbsp butter
½ tsp each salt and pepper
5 pieces Rainbow Simply Smoked Chicken Viennas Original
1 cup grated cheddar cheese
¾ cup flour
1 XL egg
1 cup breadcrumbs
Oil, for frying

Serving suggestion:
Fresh parsley, chopped
Sweet chilli sauce

METHOD
1. To prepare the mashed potatoes, rinse the cut potatoes and add them to a large microwave-safe bowl. Add ½ cup of water and cover the bowl with a microwave-safe lid. *Chef's Tip: If using plastic wrap, cut a small vent on the top to allow the steam to escape.*
2. Microwave the potatoes on high (700W) for 20-25 minutes or until the potatoes are soft. Toss them halfway through.
3. Using oven mitts, carefully remove the bowl from the microwave and drain any remaining water. Mash the potatoes while hot, adding in the butter. Allow to cool completely and season to taste with salt and pepper. Refrigerate for at least 15 minutes to help the potatoes mould better.
4. Cut the Rainbow Simply Smoked Chicken Viennas Original in half.
5. With lightly floured hands, place about a ¼ cup of the mashed potato in one hand, creating a well in the middle. Spoon about a tablespoon of cheese into the well and top with a halved vienna. Mould the potato around the filling to enclose it, creating an oblong shape. Repeat with the remaining mash and viennas.
6. Beat the egg in a shallow bowl. Dip each of the potato bombs into flour, egg and breadcrumbs. *Chef's Tip: You can also use panko breadcrumbs!*
7. In a medium pot, heat 5cm oil until hot. *Chef's Tip: When you insert a wooden spoon into the oil and bubbles form around the edge, the oil is ready.*
8. Fry the potato bombs in batches until golden brown, for about 5 minutes. Place the fried potato bombs on paper towel to drain the excess oil, before transferring to a serving platter. Garnish with fresh chopped parsley, serve alongside sweet chilli sauce and ENJOY!

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