

Potato, Herb and Fetta Cheese Puffs

Ingredients:

600g potatoes, peeled and coarsely chopped

50g butter

1 clove garlic, crushed

½ cup washed, picked and chopped fresh herbs

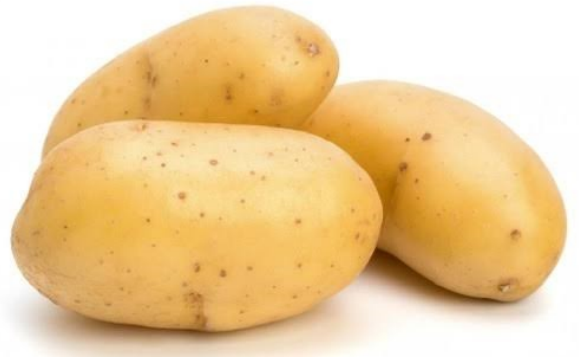
½ cup self-raising flour

1 egg, beaten lightly

2 green onions, chopped finely

100g firm fetta, crumbled

Sunflower oil for cooking



What to do:

- 1) Boil steam or microwave potato until tender, drain.
- 2) Mash potato in large bowl with butter and garlic until smooth.
- 3) Cool for 10mins. Prepare herbs.
- 4) Combine potato mixture with flour, egg, onion, and cheese. Stir and season well.
- 5) Heat oil in deep pan or wok.
- 6) Roll level table spoons of mixture into balls.
- 7) Fry balls in batches until golden brown, drain on cooling rack over baking tray.
- 8) Garnish and serve.

