

Potato Patties with vegetable and cheese inside

Ingredients

- 400g potatoes, peeled
- 1 small onion, chopped finely and sweated off
- ½ cup steamed vegetable of your choice
- 1 egg yolk
- 1 tbs snipped fresh chives or parsley (optional)
- ½ cup grated mature cheese
- 2 tbsp olive oil
- Flour and sesame (optional) seeds for coating

Method

1



- **1.** Place potatoes in a large saucepan of water. Bring to the boil and cook for 10 minutes or until almost cooked but still slightly underdone. Drain and set aside to cool.

2



- **2.** Coarsely grate potatoes.

3



- **3.** In a large bowl, gently combine grated potato with onion, vegetable, egg yolk, cheese and herbs. Season well with salt and pepper.

4



- **4.** Heat oil in a large non-stick frypan over medium heat. Form potato mixture into 2-3 patties. Roll in flour and sesame seeds (optional). Cook until golden on the bottom. Turn and cook for a further 3-4 minutes until crispy. Transfer to a plate lined with absorbent paper and keep warm. Repeat with remaining potato mixture.