



Name of the recipe: Stuffed potatoes

International Affairs Office

Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 kg potatoes, peeled and cut in 2xcm cubes
2. ½ - 1 cup plain flour
3. 2 eggs slightly beaten
4. ½ tsp salt
5. 1 cup breadcrumbs
6. Oil to deep fry

Pino:

1. 500 grs. minced meat
2. 2 tbsp oil
3. 1 small onion finely chopped
4. ½ tsp garlic powder
5. ½ tsp paprika
6. ¼ tsp cumin
7. 1 tsp salt

To prepare:

1. Heat the oil in a pan at medium heat. Add the onion and sauté until soft and shiny. Add the spices and continue cooking for another minute. Add the meat and make sure to mix well and cover the pan to avoid the juices from evaporating. Keep on low heat. Let cool at room temperature.
2. Cook the potatoes in boiling water with salt until smooth and tender (15-20 mins). Drain and mash whilst still hot, until smooth. Let cool at room temperature.
3. With flour in your hands, form a disc with the mashed potatoes on the palm of your hand. Put a generous amount of meat filling in the centre. Add some more mash over the filling, close and shape into an oblong potato. Roll in flour, then egg mixture with salt and finally in the breadcrumbs.
4. Heat sufficient oil so that the potatoes will float and fry the potatoes turning occasionally until golden brown. Dry on paper towels. Serve immediately. Some people like them with powdered sugar.

Optional: fill with good melting cheese cubes instead of meat.