



Ingredients

300g artichokes hearts, chopped
¾ cup mozzarella cheese, grated
¼ cup parmesan, grated
¼ cup parsley, chopped
2 cloves garlic, crushed
½ cup breadcrumbs
¼ cup plain flour
2 eggs,
2 tablespoons olive oil
Salt & cracked pepper

Olive oil, for shallow frying



Method

1. Combine all ingredients in a large bowl and mix well.
2. With wet hands, shape a heaped tablespoon of mixture into patties.
3. Heat oil in a frying pan and fry patties until golden.
4. Drain on absorbent paper.

Serves 4

