

Cheese filled Artichoke & Potato Balls



R & J Mazza
GLOBE ARTICHOKE

Ingredients

150g artichoke hearts, chopped finely,
350g potatoes,
½ cup parmesan cheese, grated,
250g mozzarella cheese, cubed,
1 egg, beaten,
2 cloves garlic, crushed,
1 tablespoon parsley, chopped finely,
Salt & cracked pepper to taste,

1 cup plain flour,
2 eggs,
2 tablespoons milk,
1½ cup panko breadcrumbs,
Salt & pepper to taste,

Extra light olive oil for cooking



Method

1. Peel potatoes and boil until soft. Drain and cool. Mash well.
2. Place artichokes, potato mash, parmesan cheese, egg, garlic, parsley, salt and pepper in a bowl. Mix well.
3. Place the flour in a bowl. In another bowl, lightly beat the eggs together with the extra milk and season with salt and pepper. Put the breadcrumbs in a third bowl.
4. Wet the palms of your hands, then place a tablespoon of mixture onto your palm and flatten. Place a cube of mozzarella in the centre. Roll into a ball, then coat with the flour.
5. Next, dip in the egg mixture. When well coated roll the ball in the breadcrumbs and put on a plate. Continue the procedure until all the mixture is finished.
6. Refrigerate the balls for at least an hour, or until ready to cook.
7. Heat olive in a frypan and deep fry the balls in batches. Remove from heat and serve.

Makes approx. 30 depending on size

