



Fried potato dumpling

NIBBLEDISH CONTRIBUTOR

Ingredients

4 large potatoes-peel and boil till soft
1/4 tsp salt
2 tbsp starch flour

red bean or lotus paste for filling
sesame seeds for coating
Oil for frying

Instructions

1. Mash the potato till fine and mix with salt and flour till well combine.
2. Divide dough into small balls and also divide red bean paste into smaller oval shape balls. Place each paste into the potato dough and seal up . sprinkle with water and coat with sesame seed.
3. Deep fry balls under low heat till golden and crisp. Drain in paper towel and serve immediately.