



Potato Rissoles

NIBBLEDISH CONTRIBUTOR

Ingredients

Rissoles skin:

- 160gr multipurpose flour
- 210ml milk
- 1 egg
- pinch of salt
- water if batter too thick

filling:

- 3 medium potato, cubed and boiled
- 2 carrots, cubed and boiled
- 1 cup frozen peas ,defrost
- salt/pepper
- 1 cup water
- 1 tbsp multipurpose flour for thicken
- 1 tsp curry powder
- sugar
- sriracha chilli sauce

for frying

- bread crumbs
 - 1 egg beaten
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- oil for fry

Instructions

For the filling:

- In a saute pan, a little oil, garlic, saute, add carrots,potato,peas, salt,pepper,sugar,curry powder and water. Add some chilli sauce if u like spicy.
- Let it simmer, after almost cook, add in flour for thicken the water and dry.
- Remove from heat, cool down.

rissoles skin:

- In a bowl, mix all the ingredients
- use a non stick pan, put little butter, pour in a 1/2 cup batter, swirl it till cover 6" pan.
- If the edge roll up, turn to the other side.
- Repeat till all batter done.

1. Take one of the skin, put 1 spoon of the filling, wrapped it like egg roll, glue with the rest of skin batter.
2. Dipped in beaten egg, roll on bread crumbs
3. Deep fried, till golden brown
4. Set a side and serve warm