



Begedil – Begedelicious fried meat and potato patties

NIBBLEDISH CONTRIBUTOR

Ingredients

-1lb potatoes, boiled and peeled -0.5lb ground beef (substitute with other ground meat you wish, if you don't take beef) -8-10 stalks cilantro, cleaned and chopped -2tbsp fried shallots -2 eggs, -salt and pepper to taste -cooking oil

Instructions

Method: 1. Mash up the boiled and peeled potatoes 2. Heat oil in pan at medium heat and fry the ground beef for a while 3. Mix mashed potatoes, fried beef, cilantro, fried shallots together (except the eggs), till evenly mixed 4. Shape into a ball as seen in the picture 5. Separately beat the eggs. 6. Heat oil in a pan on medium-high, and dip the begedil(potato cakes) individually in the beaten eggs and drop into the hot oil (can fry 3-4 at a time, depending on size of pan)