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Ingredients:

2 Potatoes
String cheese
flour
bread crumbs
1 egg
3 Tablespoons Potato Starch Powder
½ teaspoon Salt
Fry oil
Parsley

Directions:

Cut potatoes into small pieces
Place in bowl with 2 tablespoons water, cover and microwave for 6 minutes.
Mash potatoes
Add 3 Tablespoons potato starch powder
add ½ teaspoon salt
Mix well
Make 1 ½ Tablespoon size balls – larger than a golf ball
Place pice of string cheese in center of ball and reform
Dredge in flour, egg wash, then bread crumbs with parsely.
Hint: use one hand for egg wash and other hand for bread crumbs
Deep fry until golden brown on medium high heat at about 340 degrees