

Potato Patties (vegetarian)

By Michelle Ward, Toronto NSW

Ingredients:

- 4 medium potatoes, cooked and mashed
- 1/2 tsp salt
- 1/2 tsp seasoned salt
- 1/4 sachet Vissot Cambodian Curry Paste, dissolved (see below)
- 1 heaped tbs self-raising flour

Method:

- Mix all ingredients together
- Shape into small balls and roll in breadcrumbs
- Flatten slightly and shallow fry in cooking oil



Dissolving the Paste:

Cut paste into 5mm wide strips:



Place in a small bowl and add **hot** water until almost covered (2 tbs for 1/2 sachet):



Soak for 10 minutes (microwave to dissolve faster). Mash into a smooth paste with the back of a spoon:

