

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 in 1 tbs water (see below)
- 1 heaped tbs self-raising **flour**

Method:

1. Mix all ingredients together
2. Shape into small balls and roll in breadcrumbs
3. Flatten slightly and shallow fry in cooking oil



Dissolving the Paste:

Cut paste into 5mm wide strips and place in a small bowl:



Add water until almost covered (1 tbs for 1/4 sachet). Microwave on high until soft (about 10 seconds):



Mash into a smooth paste with the back of a spoon:



Alternative to microwaving: soak in hot water for 10 minutes



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