



Two Tubers

All things potato and truffle

Mashed Potato Puffs

Ingredients

250g Danish fetta
2 tbsp sour cream
2 eggs
3 cups mashed potato
Cup grated cheese
Bunch chives finely chopped
4 spring onions finely chopped
3 rashers bacon finely chopped and fried
½ teaspoon baking powder
2 tbsp potato starch
1/2cup self raising flour
1 cup grated waxy potato

Method

reheat oven to 180 degrees
Grease either mini muffin pan, muffin pan or Texas muffin pan.
Mash fetta with sour cream and whisk in eggs, one at a time.
Fold in mashed potato.
Add cheese, chives, spring onions and bacon. Mix well.
Sprinkle, baking powder, potato starch and flour over the top before folding through mix.

Grate potato and toss lightly in oil. Put a layer of the grated potato at the bottom of each muffin base.

¾ fill the rest of each base with the mashed potato and cheese mix and top with more grated potato before placing in the oven. Bake for at least twenty minutes or until golden and they easily pop out of the tray.

Notes

You can experiment with the flavourings. I have also done with Chinese sausage and spring onion.