Ricotta and anchovy potatoes

By Michael Meredith

45 minutes

30 minutes

12 large or 24 small
Serves

INGREDIENTS

300g agria potatoes
1 egg
60g butter, softened
2 garlic cloves, finely grated
150g ricotta
3 anchovy fillets, chopped
50g parsley and chives, finely chopped
1 teaspoon of finely grated lemon zest

Pane
1 egg
100g plain flour
180g breadcrumbs
500ml grapeseed oil for deep-frying

METHOD

1. Wash potatoes and place in a perforated steam tray. Steam at 100°C

for 30-40 minutes, or until cooked through.

2. Cool potatoes for 5 minutes, then peel and press through a potato ricer

or sieve.

3. Add the lightly whisked egg, stir to combine and season to taste. Refrigerate

for 20 minutes.

4. Mix butter, garlic, ricotta, anchovies, herbs and lemon zest in a bowl

until well combined, then refrigerate for 5 minutes.

5. Divide potato mixture into equal portions.

6. Take a teaspoonful of ricotta mixture and wrap a portion of potato

around it, rolling to form a ball, and set aside. Repeat with remaining

mixture.

Pane

1. Whisk the egg and place in a bowl. Season flour and spread on a plate.

Do the same with the breadcrumbs.

2. Roll potato in flour, then the egg wash, coat in breadcrumbs, shaking off

excess in between. Set aside.

3. Heat oil in a large deep saucepan on a high heat, Induction setting 8,

until it reaches 170°C.

4. Deep-fry potato balls in batches, turning occasionally, until golden

brown. Drain on paper towels and serve hot.