



POTATO FRITTERS WITH TARAMASALATA

Created by: Lavish Foods NZ by Kathrin

Ingredients

- 2 large Potatoes, washed & peeled
- 200g Elysian Foods Taramasalata
- 1/4 cup Onion, finely diced
- 1/4 teaspoon Fresh Dill, finely diced (or parsley if preferred)
- 1 tablespoon Cornflour
- 40g Melted Butter
- 1/2 cup Fresh Ricotta (or Cream Cheese, whipped)
- 2 tablespoons Olive Oil
- Salt & Pepper
- Fresh Dill/Parsley, Pine Nuts, Lemon Zest, to finish

Recipe

1. To make fritters; par-boil the potatoes whole for 10 minutes or until a skewer enters easily, but still slightly firm in the middle. Place in cold water.
2. When the potatoes have cooled enough to handle, grate them into a bowl and mix in the melted butter, onion, dill, cornflour. Season with fresh ground salt & pepper.
3. Pour 2 tablespoons of olive oil into a medium size frying pan, then fry heaped tablespoons of the potato mixture in batches on a medium-high heat.
4. Using a wide spatula carefully turn each fritter when golden brown (5 to 7 minutes per side).
5. Place cooked fritters on warmed plates and dress with a generous dollop of Elysian Foods Taramasalata.
6. To make the dip, combine fresh ricotta, dill/parsley, pine nuts and lemon zest. Serve this on the side with a leafy green salad.