

So Good Potato Fritters with Italian Tomato

125 g	So Good Mash Mix (Product Code: 3693764)
500 ml	Boiling water
1 tbsp.	So Good Roast Vegetable Sprinkle (Product Code: 3693770)
2 tbsp.	So Good Spice-O-Mat (Product Code: 3693771)
125 g	So Good Pancake Mix (Product Code: 3693792)
125 ml	Water
375 g	Potato, cooked (use leftovers from "Cheesy Bacon Stuffed Jacket Potatoes")
50 ml	Oil, for cooking
150 g	Onions, sliced
150 g	Tomatoes, chopped
2 tbsp.	Tomato paste
125 g	So Good Italian Tomato Base (Product Code: 3693757)
375 ml	Water

METHOD

For the Fritter

1. In a large mixing bowl whisk the boiling and **So Good Mash Mix** together until well combined.
2. Add the **So Good Roast Vegetable Sprinkle** and allow the mash mixture to cool.
3. Mash the cooked potato unless a chunky texture is preferred and mix with the **So Good Mash Mix**.
4. In a bowl mix the **So Good Pancake Mix** and water together until free of lumps, let it rest for 3-5 minutes.
5. Whisk the pancake batter once more and then add the **So Good Mash Mix** until well combined. (If extra ingredients such as bacon, spring onion, sun dried tomatoes, etc. are added do so in this step)
6. Heat a lightly oiled non-stick pan on a low heat and scoop the batter into the pan using a ⅓ cup measure (80 - 100 ml), fry for 3 - 5 minutes or until golden.
7. Using a non-metal spatula flip the fritter and cook until both sides are golden brown.
8. Neatly stack the fritters in a tray.

For the Italian Tomato Base

1. In a pot add the onions and oil, fry on a medium-high heat until the onions are soft and translucent.
2. Add the chopped tomatoes and cook until the moisture of the tomatoes has evaporated.
3. Add the tomato paste and cook for 2 minutes.
4. In a bowl mix the **So Good Italian Tomato Base** and water together and add to the pot
5. Bring to a boil, reduce to a simmer and cook for 3 – 5 minutes.
6. Spoon the Italian tomato sauce over the neatly arranged potato fritters.

CHEF'S TIP

- To add variety, cooked bacon bits can be added to this recipe.
- Garnish with grated cheese and fresh chopped parsley.

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