

So Good Tater Tots

250 g	So Good Mash Mix (Product Code: 3693764)
250 g	Potato, finely grated
30 g	So Good Roast Vegetable Sprinkle (Product Code: 3693770)
2 (110 g)	Eggs, large
625 ml	Water, rapid boiling
100 g / ½ cup	Panko/Breadcrumbs
150 g / 1 cup	So Good Breeding Heita (Product Code: 3693650)

METHOD

1. Pre-heat the fryer to 160°C.
2. In a large mixing bowl, combine the **So Good Mash Mix**, **So Good Roast Vegetable Sprinkle** and grated potato until evenly combined, try and break up the grated potato lumps as well as possible.
3. Add the rapid boiling water and stir until evenly combined, allow the mixture to stand for 5 minutes and stir again.
4. Allow the mixture to cool to room temperature. This is important as the eggs will cook if added to a hot mixture.
5. Add the eggs and whisk them into the mixture.
6. Transfer the mixture into a piping bag.
7. In a bowl/tray mix the **So Good Breeding Heita** and breadcrumbs.
8. Using scissors or a sharp knife, pipe 2 - 3 cm tots and let them drop into the breeding mixture, do this in batches to avoid the tots sticking to each other.
9. Gently swirl the bowl/tray to coat the tots evenly.
10. Place into the fryer basket with space between the tots to ensure even cooking.
11. Fry for 2 - 3 minutes or until they are floating and golden brown.

CHEF'S NOTE

- Garnish with freshly chopped parsley.
- Serve with **Meisterclub Sweet Chilli Marinade (Product Code 8110801)**.



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