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# Colcannon Rissoles



## Ingredients

3 cups of colcannon
1 cup flour
1 egg
4 Tbsp butter

## Preparation

1. Combine the colcannon with the flour and egg until the ingredients are mixed well. Ensure that the mixture is not too wet, add flour if it is. Leave the mixture in the refrigerator for a quarter of an hour to cool. Shape the dough into flat patties. Melt the butter in a skillet and fry the colcannon cakes, working in batches until they are a golden brown colour. Serve immediately and garnish with lemon.

## Cooks Note

Get the recipe for colcannon mash here>>