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*by Liz Robb*

## Spicy Cheese-filled Potato Cakes



## Ingredients

750g potatoes  
4-5 tablespoons of milk  
Butter  
2 large onions  
1 large red chilli  
Olive oil  
1 clove of garlic  
2 teaspoons of ground coriander  
2 teaspoons of ground cumin  
1 lemon  
Mature cheddar cheese  
2 eggs  
3 tablespoons of plain flour  
<strong>For the coriander dip:</strong>  
A small bunch of coriander  
2 green chillies  
2 cloves of garlic  
A small piece of fresh ginger  
Salt  
2 lemons

## Preparation

- 1 Peel the potatoes and cook until tender in boiling lightly salted water. Mash until smooth with a large knob of butter and 4-5 tablespoons of milk.
- 2 Preheat the oven to 180 degrees, 160 degrees fan oven.
- 3 Peel the onions and chop them very finely
- 4 do the same with the chilli. Heat a tablespoon of olive oil in a small saucepan and gently cook the onions for 5 minutes, then add the chilli and the peeled and crushed garlic and continue to cook over a low heat for another few minutes. Stir in the ground coriander and cumin and cook for another 2-3 minutes.
- 5 Mix the onion mixture into the mashed potato, add the finely grated zest of the lemon

and the juice of half the lemon then set aside to cool.

- 6 Cut a cube of cheese then take a heaped tablespoon of the potato mixture, form it into a ball, push the cheese into the centre and mould the potato around it to make a slightly flattened cake shape. Repeat until all the potato has been used.
- 7 Beat the eggs in a shallow dish. Sieve the flour into another shallow dish. Dip each potato cake into the egg then dust lightly with flour and place on a plate.
- 8 Heat a large knob of butter and a tablespoon of olive oil together in a large frying pan and quickly fry the fishcakes for just a few minutes on each side to give them colour. Transfer them to a lightly oiled oven tray and bake for 18–20 minutes.
- 9 <strong>
- 10 To make the coriander dip:</strong>
- 11 Finely chop the coriander leaves. Deseed the chillies, peel the ginger and chop them both very finely too. Peel and crush the garlic. Mix everything in a small bowl with a pinch of salt and the juice of 2 lemons.

### **Cooks Note**

These tasty mildly-spiced potato cakes with melted cheese centres make a superb appetiser, especially when served with a coriander dip that has quite a kick to it! Or try making tiny ones for canapes that are a little out of the ordinary.

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