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Spicy Cheese-filled Potato Cakes

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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
For the coriander dip:
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.
10. To make the coriander dip:
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.