

**Miele**

# Ricotta and anchovy potatoes

By Michael Meredith

**45 minutes**

**30 minutes**

**12 large or 24 small**

Serves



## INGREDIENTS

300g agria potatoes  
1 egg  
60g butter, softened  
2 garlic cloves, finely grated  
150g ricotta  
3 anchovy fillets, chopped  
50g parsley and chives, finely chopped  
1 teaspoon of finely grated lemon zest

## Pane

1 egg  
100g plain flour  
180g breadcrumbs  
500ml grapeseed oil for deep-frying

## **METHOD**

1. Wash potatoes and place in a perforated steam tray. Steam at 100°C for 30-40 minutes, or until cooked through.
2. Cool potatoes for 5 minutes, then peel and press through a potato ricer or sieve.
3. Add the lightly whisked egg, stir to combine and season to taste. Refrigerate for 20 minutes.
4. Mix butter, garlic, ricotta, anchovies, herbs and lemon zest in a bowl until well combined, then refrigerate for 5 minutes.
5. Divide potato mixture into equal portions.
6. Take a teaspoonful of ricotta mixture and wrap a portion of potato around it, rolling to form a ball, and set aside. Repeat with remaining mixture.

## **Pane**

1. Whisk the egg and place in a bowl. Season flour and spread on a plate. Do the same with the breadcrumbs.
2. Roll potato in flour, then the egg wash, coat in breadcrumbs, shaking off excess in between. Set aside.
3. Heat oil in a large deep saucepan on a high heat, Induction setting 8, until it reaches 170°C.
4. Deep-fry potato balls in batches, turning occasionally, until golden brown. Drain on paper towels and serve hot.