

Potato, cheese & parsley fritters (4 serves, around 16 pieces)

For the mix

- 8 medium potatoes (I add some purple ones for colour & texture), boiled, skins discarded
- 1 medium onion, cleaned & cut in large pieces
- 120g white brine cheese (sirene, feta)
- 1 generous handful parsley, cleaned & dried, finely chopped
- 1 cm ginger root, cleaned
- freshly ground black pepper & sea salt to taste
- 2 medium eggs/ 1 large
- 1 t.s. semolina flour

For the pan

- 2-3 t.s. semolina flour for coating the fritters
- 1-2 eggs, beaten with a pinch of pepper & salt, for coating the fritters
- 2-3 t.s. simple EVOO for cooking
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Preparation steps

- Place the potatoes & cheese in a bowl, crush them in smaller pieces with a large fork, until getting a rough mix. Add the eggs, parsley, pepper & salt (be attentive with the salt depending on the cheese saltiness, I choose not to desalt it, hence I'm cautious with the added salt)
- Add the onion & ginger root, pureed with a garlic press (this way we add flavour, without having expressive onion particles)
- Mix well until getting a uniform thick mix. If necessary, add 1 t.s. of semolina to absorb the excessive moisture). Shape the fritters & flatten them, yet not too much
- Coat them with semolina & arrange them on a large plate. Leave them to rest in the fridge for at least 30 min. prior to frying
- Heat a large pan & add 1-2 t.s. simple EVOO, place the egg coated fritters. Fry at medium heat for 3-4 min. & turn around the fritters several times, until golden roasted. Repeat the procedure if the whole quantity is being prepared. In case some egg remains, cook it & serve the fritters on top
- We could prepare half of the quantity & keep the rest in the fridge until a later cooking (on the next day)

Serve with seasonal pickles or fresh root veggies salad. A fine drizzle of more special & expressive EVOO goes perfectly with the veggies

