

?P? in our Around The World for £4 Or Less took us to Peru yesterday. According to the recipe (Which we modified slightly to keep in budget) these are a favourite snack or street food with kids, which are often dipped in Tomato Sauce. To be fair we thought the mashed Potato would have benefited by the addition of a little Mustard and Salt. But that aside.....

## **Ingredients:-**

2 eggs

3 pounds of Potatoes

1 large Onion, finely chopped

2 cloves of Garlic, minced

1 tablespoon Red Chillies, minced with Oil to make a paste

Vegetable oil, for cooking

1 tsp cumin

1/2 tsp paprika

250g mince Pork

3/4 cup beef stock

1/3 cup Capers

Salt & Pepper

Flour for dusting (We use Gluten Free flour)

## **Method:-**

- (1) Cook one of the eggs in boiling water until hard-boiled and set aside. Reserve the other egg.
- (2) Bring a large pot of salted water to a boil. Cook the unpeeled potatoes until they are tender when pierced with a fork.
- (3) While the potatoes are cooking, cook the onions, garlic, and Chilli paste in the vegetable oil

until soft and fragrant.

- (4) Add the Cumin and Paprika to the Onions and cook 2 minutes more, stirring.
- (5) Add the minced Pork and cook until browned.
- (6) Add the Stock and the Capers and simmer for 10 to 15 minutes more, or until most of the liquid has evaporated.
- (7) Season mixture with salt and pepper to taste. Remove from heat and let cool.
- (8) When the potatoes are cooked, drain them.
- (9) When they are cool enough to handle, peel them, and then mash the potatoes thoroughly.
- (10) Season the mashed potatoes with salt and pepper to taste.
- (11) Chill the potatoes uncovered for several hours.
- (12) Once the potatoes are very cold, stir the reserved egg into the mashed potatoes until well mixed.
- (13) Peel the hard-boiled egg and chop into about six pieces.
- (14) With floured hands, place about 1/4 cup of mashed potatoes in one hand, and make a well in the center.
- (15) Fill the well with 1 to 2 tablespoons of the beef mixture and a piece of hard-boiled egg.
- (16) Shape the Potato around the Pork, adding more Potato if necessary to fully enclose the filling, and shape the whole thing into an oblong potato shape, about the size of a medium potato.
- (17) Repeat with the rest of the mashed potatoes. Coat each stuffed "potato" generously with flour.
- (18) In a deep a deep-fat fryer, heat oil to 180C.
- (19) Fry the potatoes in batches until they are golden brown.
- (20) Drain them on a plate lined with paper towels.

We enjoyed ours with home made Garlic Bread and Coleslaw. It sould like a lite snack, but these guys are remarkably filling.