

Pan-Fried Potato Patties



Method



1. Boil potato in water. Use a knife or toothpick to check for doneness. When cooked, remove the skin and mash.
2. Add the egg yolk, corn kernel, canned tuna, spring onion, dash of pepper and a pinch of salt.
3. Mix well and shape into patties, 2 small and 1 big patty respectively. Mold it together so it forms a teddy bear head with ears.
4. Gently dip the patty in the egg wash then coat it with flour. Shake off any excess flour.
5. Heat non-stick pan, add oil and pan fry till golden and crispy. Gently flip once browned.
6. Remove and place on kitchen paper to absorb excess oil.

Assembly

1. Place cut out nori sheet for eyes, cherry tomato for nose, and place the lettuce at the bottom for a collar.

Ingredients

<i>Patty</i>	2	Small potato (180g)
	1	Egg yolk, raw
	3 tbsp	Corn kernel
	80 g	Tuna canned in water, drained
	2 tbsp	Spring onions, head only, finely chopped
	1	Whole egg, beaten lightly
		A dash of pepper
		A pinch of salt
	2 tbsp – ½ cup	Plain flour (for coating)
	5 tbsp - 1 cup	Soybean oil (for frying) depending on the size of your frying pan
<i>Food art</i>	1	Nori seaweed sheet (for the eyes)
	A handful	Fresh lettuce
	2	Cherry tomatoes (for the nose)

Nutritional information	Energy
Total servings 	1125 kcal
Per serving 	375 kcal