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Title

Potato balls from Lesvos

Country of Origin

Instructions: Select a country from which this recipe comes from

Greece

Preamble


Paragraph

A delicious summer treat. Cook indoors or out on the barbeque. Serve up with Retsina or some cold Greek beer.

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Main Photo

Instructions: select one photo and add a caption (optional)

Main Photo	Short caption
<div> potatoballsfromlesvos.jpg</div>	

Ingredients

	Quantity	Description
1	1kg	potatoes, boiled and pureed
2	4-5	eggs
3		Bunch of Parsley finely chopped
4	1 and a half	grated dried mizithra cheese
5		olive oil
6		salt
7		pepper

Instructions

Paragraph

Mix in a bowl the mashed potatoes with the eggs. See how tight the mixture is. If it becomes too watery do not add all the eggs. Then add the rest of the ingredients. Use plenty of parsley. Work the mixture with your hands and shape it into small round balls. Coat them with flour and fry on all sides until golden brown. Do not burn the oil because this way the potato balls might burn on the outside and remain uncooked on the inside. When ready remove from frying pan place them in a platter on top of and absorbing paper and serve.

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Serves: 4

Preparation time: 1 Hour

Submitted by: Chris Jennings