

# Web Page previews the content

## Potato balls from Lesvos

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



### Ingredients

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

### Method

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 an absorbing paper and serve.

Serves: 4

Preparation time: 1 Hour

Submitted by: Chris Jennings



# XML is exported

```
<?xml version="1.0" encoding="utf-8" standalone="no"?>
<!DOCTYPE recipes SYSTEM "recipelist.dtd">
<?whitespace-handling use-tags?>
<recipes xmlns:aid="http://ns.adobe.com/AdobeInDesign/3.0/">
<recipe origin="Greece"><recipetitle>Potato balls from Lesvos</recipetitle><aid:br/>

<type>Vegetarian</type><aid:br/>
<origin>Greece</origin><aid:br/>
<main_photo href="assets/images/potatoballsfromlesvos.jpg" alt="Potato balls from
Lesvos"></main_photo><aid:br/>
<preamble>A delicious summer treat. Cook indoors or out on the barbeque. Serve up with Retsina
or some cold Greek beer. </preamble><aid:br/>
<creator>Submitted by: Chris Jennings</creator><aid:br/>
<ingredients>Ingredients</ingredients><aid:br/>
<ingredient><quantity>1kg</quantity><description>potatoes, boiled and
pureed</description></ingredient><aid:br/>
<ingredient><quantity>4-5</quantity><description>eggs</description></ingredient><aid:br/>
<ingredient><description>Bunch of Parsley finely chopped</description></ingredient><aid:br/>
<ingredient><quantity>1 and a half</quantity><description>grated dried mizithra
cheese</description></ingredient><aid:br/>
<ingredient><description>olive oil</description></ingredient><aid:br/>
<ingredient><description>salt</description></ingredient><aid:br/>
<ingredient><description>pepper</description></ingredient><aid:br/>
<methods>Method</methods><aid:br/>
<method>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.</method><aid:br/>
<serving>Serves: 4</serving><aid:br/>
<preparationtime>Preparation time: 1 Hour</preparationtime><aid:br/>
</recipe>
</recipes>
```