



Hela Spice Singapore Pte Ltd

Mashed Potato Balls Recipe



Ingredients	Wt (g)
Hela Instant Mashed Potato	150
Water (Hot)	500
Hela Garlic Powder	2 tsp
Hela Black Pepper	2 tsp
Bacon/Ham diced	3 strips
Cheddar Cheese shredded	1 cup
Eggs	2
Panko Breadcrumbs	1.5 cups
Vegetable oil	For frying
Chives sliced (optional)	2 tbsp
Mushrooms Diced (optional)	2/3 cup

Instructions:

1. Combine Mashed Potato Powder with hot water and stir to form mashed potato. If mashed potato is too thick, add more water to your preferred consistency.
2. In a large bowl, combine mashed potatoes with cooked bacon, cheese, chives, or any other ingredients, season with garlic and black pepper. Stir until all ingredients are well-mixed.
3. Place beaten eggs and Panko breadcrumbs in separate bowls. Using a small cookie scoop to scoop balls of mashed potato mixture. Roll into a ball with hands. Dredge the balls in the egg wash then dust generously with Panko breadcrumbs. Repeat until all the mashed potato mixtures is used up.
4. Heat vegetable oil in a pot until 180C. Fry potato balls around 2-3 minutes until golden brown on all sides. Remove from oil and drain.
5. Ready to serve.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.