



Rissoles (Serves 4)

350g Cooked minced beef
450g Potatoes, peeled, boiled and mashed
1 Onion, peeled and chopped with MINCER
1 Courgette, trimmed and grated with MINCER
15ml HP Sauce
100g Fresh white breadcrumbs in MILL
1 Egg beaten
25ml Cooking oil for frying

Method:

Mix together the beef potatoes onions, courgette, sauce, seasoning and 25ml breadcrumbs. Shape in 8 rounds. Coat with beaten egg then breadcrumbs. Fry the rissoles in oil for 4 minutes each side.