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Recipe number thirty-three

These potato balls are very versatile: they go well with a glass of wine or, in a smaller portion with a salad, as a starter. Together with a vegetable they even make a wonderful main course.

Polpette di patate e salamella piccante

Potato balls with spicy sausage

Ingredients for 4 people as a main course makes 30 – 40 balls.

600 g potatoes boil in their skins in well-salted water.
Peel them while still hot and crush them in a bowl with a fork.

2 tbsp flour scatter over and work in.

4 egg yolks mix briefly and then add to the potato mixture.

100 g spicy sausage, e.g. chorizo cut into small cubes and add as well.

Fresh herbs,
e.g. parsley and fennel fronds chop and add.
Salt and pepper.

4 egg whites beat with a pinch of salt only just before you go on, then fold them in carefully.

With two spoons shape little dumplings – balls – triangles and fry them in plenty of olive oil (really «deep-fry» them). Lay them on kitchen paper so that the excess oil is absorbed, and keep them warm in the oven or reheat them at 120 degrees.



VERONICA'S TIP:

If you don't like spicy sausage, take some bacon or raw ham. All that matters is that the smoked meat is fairly soft. You can also replace the sausage with lightly sweated green peas. The pieces in the picture contain sausage and peas – they taste fabulous.