



## **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.