

POTATO AND GOATS CHEESE LATKA

with pomegranate, greek yoghurt and pohutukawa honey

INGREDIENTS

2 large potatoes, *peeled & cut in half*
2 Eggs, *beaten*
4 Basil leaves, *cut into strips*
90g Kapiti St Hector goats milk cheese

¼ cup pomegranate seeds
500g Greek yoghurt, *hung overnight*
2Tbsp Pohutukawa honey
½Tbsp Pomegranate molasses

METHOD

1. In a saucepan, place the potato with just enough cold water to cover, bring to the boil, simmer for 3 minutes then drain through a colander and allow to cool on a tray
2. Pre-heat vegetable oil to 175°C
3. Soak pomegranate seeds in warm water to re-hydrate. Cream the goats cheese and shape into large pea sized balls, roll in a basil leaf and refrigerate to firm up
4. Finely grate the potatoes (a food processor attachment is great for this)
5. Place in to a mixing bowl with the eggs and bind together
6. Place a small amount in your palm, open the mixture up and pop in the basil goats cheese ball and enclose with potato
7. Deep fry latka until golden brown, draining on absorbent paper, season with sea salt
8. Top with a dollop of thick yoghurt and a drizzle of honey and pomegranate molasses
9. Drain the pomegranate seeds, and sprinkle over the latka

① **Makes a great vegetarian canapé or finger food**



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