



BOREALIS

Papas Rellenas



Serving: 10 portions

Ingredients

Potato dough:

900 g potatoes
15 g butter
1 egg yolk
5 g garlic (Minced)
Salt & pepper

Filling (picadillo):

450 g ground beef
30 g olive oil
80 g onion (finely chopped)
10 g garlic (minced)
100 g tomato sauce
5 g oregano
10 g cumin
50 g green olives (chopped)
Salt & pepper

Coating & frying:

2 eggs
120 g breadcrumbs
1 litre oil (For frying)

METHOD:**1. Potato dough**

- Boil potatoes in salted water until tender, approximately 30 minutes
- Drain, mash smooth, and mix with butter, egg yolk, and seasonings.
- Cool completely.

2. Filling

- Heat oil, sauté onion & garlic till they turn golden brown.
- Add beef, tomato sauce, spices, and cook until browned.
- Add olives, simmer until thick, then cool it down.

3. Shape (10 portions)

- Divide potato mixture into 10 equal portions, flatten & fill with 45 g meat mixture.
- Seal into balls.

4. Coat & fry

- Dip in egg, coat in breadcrumbs. Fry at 175°C until golden (3–4 min).
- Serve as per photo.