

Griddled mozzarella & herb fritter

Serves 4

150g mozzarella cheese, finely diced
 1 small bunch of basil, chopped
 1 small bunch of flat leaf parsley, chopped
 1 small bunch chives, chopped
 1 clove garlic, crushed into a paste
 100g cooked mashed potato
 1 egg, beaten
 Sea salt and freshly milled black pepper
 Flour for dusting

For the dipping sauce:

200g Greek yoghurt
 ½ cucumber, peeled and diced
 1 bunch of fresh mint, chopped
 1 clove garlic, crushed into a paste

1. Combine the mozzarella with all the herbs, then add the garlic, mashed potato and egg. Season and mix well.
2. Divide the mixture into 12 and shape each piece into a ball.
3. Dust each ball in flour and slightly flatten them into cakes. Griddle the herb cakes in batches, for 4 to 5 minutes on each side. Keep them warm until all are cooked.
4. To make the dip, simply mix all the ingredients together and season well.
5. Serve the fritters immediately with the dip.