

Cheesy Potato Puffs

<p>Ingredients</p> <ul style="list-style-type: none">• 500 gm potatoes, peeled & cut into even chunks• sea salt & freshly ground pepper• 25 gm butter• 3 tbsp milk• 4 spring (green) onions, finely chopped• 50 gm grated tasty cheese• 2 large eggs, separated• olive oil spray• freshly grated parmesan (optional)	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• potato masher
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 200°C fan forced (220°C normal).2. Boil the potatoes in lightly salted water until tender. (DON'T OVER COOK.) Then drain and mash well.3. Melt the butter in a small pot, add the milk and briefly heat. Add to the mashed potato, together with the spring onions, grated cheese and quite a bit of seasonings. Mix with a wooden spoon until well combined.4. Then add the egg yolks and mix well.5. Whisk the egg whites to form soft peaks and then gently fold into the potato mixture, bit by bit, until light and fluffy.6. Spoon the mixture into lightly oiled muffin trays and cook in the oven for about 15-20 mins until firmish to the touch and are risen and golden. Serve.	

