



Ingredients

- 5 potatoes
- 50g carrots, finely diced
- 50g celeriac, finely diced
- 50g peas
- 50g leek, finely diced
- 100g Gruyère AOP, diced
- 200g breadcrumbs
- 1 egg
- curry powder
- salt and pepper



Preparation

Cook and mash the potatoes.

Sauté all the vegetables in a little olive oil. They should retain some crunch.

Combine the mashed potatoes, vegetables and small cubes of Gruyère AOP.

Add a beaten egg to the mixture.

Season with the curry powder, salt and pepper.

Form the mixture into small balls.

Fry the balls until golden in a frying pan using a little oil.

Tips and tricks:

These vegetable balls are great served alongside fish, white meat or a salad.