



Pudding Pie
Cookery School

Cookery parties and courses to suit all ages

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Vegetable Cakes

250g Mixed cooked vegetable any sort

250g Cooked potatoes

1-2 eggs

50g flour

50g breadcrumbs

Salt and pepper

- Cook the vegetables and potatoes or use leftover from a previous meal
- Mix together and mash until all large lumps are removed, season with salt and pepper.
- Mould into small burger shapes.
- Pass through a coating of flour, then egg and the breadcrumbs
- Tidy the cakes up using a palette knife
- Shallow fry in a frying pan with some olive oil until golden about 7 minutes on each side.

Simple dip for chicken goujons, fishcakes, vegetable cakes & wraps

- 2 tbsp mayonnaise
- 1 tbsp yoghurt
- Few drops of lemon juice
- Mixed fresh herbs: parsley, basil, lemon thyme etc
- ½ crushed garlic
- Salt and pepper
- Mix all the ingredients together and use either as a dip or to spread over a wrap.