



Riblje okruglice s krumpirićima

🕒 55–60 Min   

Priprema

- 1 In a food processor, finely chop the hake fillets and transfer to a bowl. Add the remaining ingredients and mix well. Shape into 10–12 balls.
- 2 Heat a grill or pan, add a little oil, and cook the fish balls for about 10 minutes, turning occasionally.
- 3 Peel and cut the potatoes into sticks. Bring a pot of water to a boil, add vinegar and potatoes, and cook for about 12 minutes. Drain well.
- 4 Heat oil to 130 °C. Fry half of the potatoes for about 3 minutes. Remove and let rest for 30 minutes. Repeat with the other half.
- 5 Heat oil again to 190 °C and fry the potatoes for another 3–4 minutes until golden and crispy. Remove and repeat with the rest. Toss with seasoning. Mix all sauce ingredients in a bowl. Serve fries with fish balls, lemon wedges, and sauce.

Sastojci 4 Porcije

♦ = Kotányi Produkte

Za okruglice:

450 g	Fileta oslića
1	Jaje
2 žlice	Krušnih mrvica
2 žlice	Naribanog parmezana
1 žlica	Sjeckanog peršina
1 žlica	♦ Grill Classic

Za krumpiriće:

600 g	Krumpira za pečenje
30 ml	Octa
1 žlica	♦ Potato - Original Style

Za umak od limuna:

100 g	Grčkog jogurta
40 g	Majoneze
	Sok i korica 1/2 limuna
1 žlica	♦ Peršin usitnjeni
	Sol i papar

