

RBC Spy

Prep time : 40 - 45 minutes, Cooking time : 35 minutes. Makes: 20

Ingredients

- 2 medium size **Vitato** (keledek), peeled, coarsely chopped
- 60ml (¼ cup) milk
- 250g spinach, chopped
- 185g can tuna in brine drained, flaked
- 25g (¼ cup) coarsely grated cheddar
- 1 shallot, trimmed, thinly sliced
- 1 tsp finely grated lemon rind
- 3 eggs
- Plain flour, to dust
- 180g (2 cups) dried multigrain breadcrumbs
- Light vegetable oil spray
- Creamy pumpkin sauce, to serve

Instruction

1. Preheat oven to 180°C. Line a baking tray with non-stick baking paper.
2. Steam vitato for 12 minutes or until tender. Transfer to a large bowl and add 1 tablespoon of the milk, set aside for 5 minutes to cool. Use a potato masher to mash until smooth.
3. Add the spinach, tuna, cheddar, shallot, lemon rind and 1 egg to the vitato. Season with salt and pepper and stir to combine.
4. Whisk the remaining milk and eggs in a bowl. Place the flour and breadcrumbs on separate plates. Shape 2 of vitato mixture into a pattie. Repeat with remaining vitato mixture to make 16 patties. Dip 1 pattie in the flour to coat. Shake off excess flour. Dip in egg mixture then in breadcrumbs to coat. Place the pattie onto the prepared tray. Repeat with the remaining patties, flour, egg mixture and breadcrumbs.
5. Spray patties with oil. Bake for 20 minutes or until golden. Serve the patties with creamy pumpkin sauce.

