

# SPUDTACULARLY AWESOME SPUD SURPRISES

Just look how potatoes are used in these cool recipes!! I bet you hadn't thought of having potatoes served in an ice cream cone before... go Ryan!



## Try a Potato Burger!

William loves Potato Burgers – just bake a potato, cut it in half and fill with your favourite burger fillings! Tastes great!  
William Gourley, 9  
Tauranga



## Ryans Potato Ice Creams

Ryan likes to be a little crazy with his potatoes and make Potato Ice Creams! To make a yummy potato dish like Ryan's and have lots of fun doing it, just copy his easy recipe. Boil 4 peeled potatoes for 15-20 minutes or until soft. Then add 1/2 cup of milk and 2 Tbsp of butter and mash until smooth and creamy. Scoop or pipe your mashed potato into an ice cream cone (!!), and add 1 or 2 cooked mini sausages, and 4 cherry tomatoes. Sprinkle with 1/4 cup of peas and drizzle over 1/4 cup of ready made gravy. Ryan says his Potato Ice Creams look great and taste even better!

Ryan Gemmell  
Tamaru

## Potato Pinwheels

Potato Pinwheels are Courtney and Olivia's favourite way to eat their spuds. If you want to make this yummy treat, just mash 2 large potatoes in a bowl. Then add to your bowl 1 egg, 1 chopped spring onion, 1 cup of grated cheese and 2 slices of bacon (finely chopped) and mix together well. Lay out 2 sheets of puff pastry and spread your mixture over your pastry, leaving a 2cm strip down one side. Brush this uncovered strip with milk and roll your pastry sheet towards the strip, pressing the pastry down gently once you reach it to make sure it sticks. Then you will have two big long rolls, so now slice up your pinwheel roll into 1cm thick pieces and lay out on an oven tray. Bake for 15-20 minutes at 180°C, and sink your teeth into this delicious snack!

Olivia and Courtney Brighthouse, 4,7  
Auckland



## Caitlin's Potato Cakes

These are a great way to use up any leftover potatoes you have in the fridge, and they taste great! To follow Caitlin's recipe, put 2 cups of grated or mashed cooked potato and add 1 cup self raising flour, 1 tsp garlic, salt and pepper to taste, 1/2 tsp curry powder and 4 diced spring onions. You will also need to put into your bowl 4 rashers of precooked bacon, 1/4 cup chopped parsley, and 1 cup of cooked cold vegetables of your choice. Mix your ingredients together until you have made dough. Roll into a long roll, about 10 cm thick. If your dough is too dry to do this, add a little milk. If it is too moist, add a little flour. Cut your roll into 1cm thick slices and sprinkle with a little flour. Cook in a pre-heated fry pan in a small amount of butter or oil, they will take about three minutes for each cake.

Caitlin Cherry, 10  
Rolleston



## Jafa CH-Ch-Cheese and Potato Scones

If you want to know how to make delicious scones, Bella Pentecost is the one to ask. Her Jafa CH-Ch-Cheese and Potato Scones taste fantastic and she has even been nice enough to share her recipe with us! To make scones just like Bella's, you will need to begin with making the filling, so combine in a bowl 300g potato, boiled, mashed and cooled, 1 spring onion, 1 handful of finely diced rocket or baby spinach, 1/2 cup of cheese, 1/2 cup grated Parmesan, salt and pepper to taste and 2 tbsp milk. You want the mixture to be nice and creamy; a little wet, but not too sloppy.

Next make the scone mixture, in another bowl. Add 200g of flour and 1/2 tsp of baking powder, 1/4 tsp salt and 1/4 tsp caster sugar. Mix together and rub 75 g of butter into your mixture. Add 100ml of milk and gently combine to form a soft dough. Then roll your dough into a rectangle (about 20 x 30cm) on a floured bench and cut in half. Brush one piece of the scone dough with the beaten egg. Sprinkle 1/2 cup of cheese over the same half of the dough. Next spread over the filling mixture, then sprinkle another 1/2 cup of cheese. Place the other piece of dough over the filling. Brush the top with beaten egg and sprinkle with freshly ground pepper and extra cheese if you like.

Cut into 6 large squares and bake at 200°C for 15-20 minutes or until golden brown, and eat while warm. Bella's scones taste amazing, and are a great way to show off your fantastic cooking skills!

Bella Pentecost,  
Auckland



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TONIGHT



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