

## **Mini potato fritters, cream cheese and Pears in red wine raspberry & cinnamon topped with black sesame seeds**

### **Ingredients**

4 potatoes grated  
1 egg beaten  
50 ml Vegetable oil  
Plastic wrap  
3 Feast-de-rennaissance pears  
Salt and pepper  
250 ml Cream cheese  
20g Black Sesame seeds

### **Method**

Place the grated potatoes in a mixing bowl and season, add the beaten egg and mix the Ingredients together well. Place a frying pan on heat with oil and place the potato mixture in the pan, allow to cook through and gain colour on one side. Then lay out the kitchen towel and turn out the potato onto to it. Allow to cool. Spread the cream cheese (keep a bit of cream cheese back for garnish) over the potato then add the sliced pears on only half of the potato and cream cheese. Move the potato onto plastic wrap and roll up. Allow to stand in the fridge for 1 hour. Slice the potato through the plastic into slices. Garnish with a bit of left over cream cheese and sprinkle with the toasted sesame seeds.

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