-POTATOBALLS-


**INGRIDIENTS:-**

**A PINCH OF SALT**

**-1/2 EGGS**

**-SOME BREADCRUMS**

**-250 g OF POTATOES**

1. Wash the potatoes and cook them with the peel. Once cooked, let it cool, then remove the peel and mash it (with a potato masher or a fork).

2 Put the potatoes in a bowl and add the eggs and salt

3 Knead. If it seems too soft, add SOME breadcrumbs.

4 Wet hands with cold water and prepare the potatoballs. Inside, put a few cubes of cooked ham.

5. Close the potatoballs gently with your hands and proceed like this for all the potatoballs.

6. Now pass them in breadcrumbs, and put them in the oven, cook at 160 degrees for 30 minutes,

Once cooked, serve them and taste them