



Golden millet patties

Perfect for a light supper or as an interesting side dish with meat and vegetables

Serves 4



Chef's tip

These delicious patties go well with carrot salad.

You can also form the patties with two soup spoons instead of using your hands.

Preparation

700 ml	water	bring to the boil
160 g	golden millet grains	rinse well, add to water and simmer for 15 minutes; remove from heat and allow to swell another 15 minutes, leaving the lid on the saucepan
	herbal salt mix	add to taste
1	small onion	finely chopped
1	clove garlic	finely chopped
	basil, parsley	finely chopped
2	eggs	
	grated cheese	mix everything together; form patties
	olive oil	add to frying pan and slowly fry patties on both sides until golden