

# Smoked Turkey Potato Balls

Recipe By Sara Wasserman



Cooking and Prep:  1  
h 15 m

Serves:  8

Contains:    

Preference: Meat

Difficulty: Easy

Diet: Sugar Free

Source: Family Table by

Mishpacha Magazine

Frying strips of smoked turkey enhances the smoked flavor and gives the veggies in these balls a special flavor. They're great when you're hosting, for cocktail, or if you just want a treat. Serves 6–8

## Ingredients (11)

### For the Balls

- oil, for sautéing
- 9 oz (250 g) smoked turkey, thinly sliced
- 1 onion, chopped
- 3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**
- 5 medium potatoes, cubed
- 1 leek, cut up

- 1 celery root, cut up
  - 1 scallion, chopped
  - 1 lb (450 g) Gefen Puff Pastry dough
  - 1 egg, beaten
  - sesame seeds, for topping
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## Start Cooking

### Prepare the Balls

1. Heat oil in a frying pan and sauté the turkey strips for 3–5 minutes, just until crispy. Remove from pan and dice finely.
2. Add onion to frying pan, with more oil if necessary, and sauté until golden. Add garlic and sauté 1 minute more. Remove from heat.
3. In a medium pot, cook the potatoes, leek, and celery root until soft. Drain and mash until smooth.
4. Combine the diced turkey with the sautéed onion and mashed potato mixture. Add the scallion and mix well.
5. Roll out the puff pastry dough. Using a 2½-inch (6-cm) cookie cutter or a glass, cut out circles of dough.
6. Place a spoonful of the turkey-potato mixture on each circle. Carefully close up each circle to form a ball and place on a lined baking sheet.
7. Brush with egg. Sprinkle with sesame seeds and bake for 30–35 minutes or until golden.

### Credits

Styling Noah Kanarek

Photography Daniel Lailah