



## Potato Croquettes

### Overview

Servings: 4

## Ingredients

### Mash:

Chilling Time: 2 hours

500g New Potatoes - Flourey

Salt

1 Egg

Nutmeg

30g Butter

30g Grated Cheese

Parsley

### Coating:

100g Flour

2 Eggs

100g Panko Flour

### Croquettes:

1L Vegetable Oil

Barbecue Sauce

## Methods

1. Wash the potatoes. Place in a pan, cover with salted water and bring to the boil at setting 9. Then cook for approx. 20 minutes at setting 4 or lower with the lid on until the potatoes are done.
2. Then peel the potatoes and press through a strainer.
3. Separate the egg. Season the mash to taste with egg yolk, nutmeg, butter, cheese, salt and parsley. Cover and leave to cool in the refrigerator for 2 hours.
4. Then shape into balls in the size you require. Whisk 2 eggs in a bowl. First turn the balls lightly in flour, and then in egg and panko flour.
5. Heat 1L oil in a pan at setting 9 for approx. 5 minutes. When the oil is hot enough, add half of the croquettes and deep-fry for approx. 2 minutes until golden brown. Leave to drain on kitchen towel. Deep-fry the rest of the croquettes the same way.
6. Serve the croquettes with barbecue sauce.

Tip: You can check the temperature of the oil with a wooden spoon. The right temperature has been reached when you dip the wooden spoon into the oil and little bubbles rise up.