



Posted on 2 October 2012
by ewfood

Cheesy Potato Croquettes



Ingredients

1kg potatoes
2 egg yolks
2tbsp parsley - chopped
½ cup/100g grated Parmesan cheese
Pinch of mustard
Pinch of nutmeg
Splash of sherry
Seasoned flour
Eggwash (beaten with a little milk)
Breadcrumbs
50 g butter
Salt
Pepper

Preparation

- 1 Peel and wash the potatoes before cutting them into thick even slices.
- 2 Place the uncooked potatoes into a pot of salted water until all the potatoes turn soft. Then drain the water out of the pot.
- 3 Put a lid on the pan of the potatoes and place over a low heat to dry out. Stir from time to time to prevent burning.
- 4 Thereafter, in a food processor place the butter, potatoes, yolks and seasoning.
- 5 Blend in the parmesan cheese, mustard, parsley, nutmeg and sherry.
- 6 The potatoes should be a firm mash. If the mix is over mixed it may become gluey add some flour and work in by hand.
- 7 Once the mix is well seasoned, mould mix into cylinder shapes – 5x2inches or 13x5cm.
- 8 Then roll in seasoned flour, dip in eggwash and coat with breadcrumbs.
- 9 Deep fry in hot oil at 180 degrees C or 365 degrees F.
- 10 When golden brown, drain the croquettes and serve.

Cooks Note

To serve the croquettes a day later - place them carefully on a tray and cover with plastic film and make sure to refrigerate.