



# Recipe Card #1

## Potato Croquettes

1kg potatoes, cooked & mashed

1 egg, beaten

3 heaped Table Spoons Bread Crumbs

3 Table Spoons Corn Flour

Parmesan or any cheese to taste

Herbs, salt and pepper to taste

Coating:

2 cups Bread Crumbs

2 eggs, beaten

Mix together the mashed potato, egg, bread crumbs, corn flour, cheese and herbs.

Roll into balls (if too sticky, mix in more bread crumbs).

Refrigerate for a 2 hours.

When you are ready to deep fry and serve the croquettes:

Heat the oil for deep frying.

Dip the potato balls into the beaten egg for the coating, roll in bread crumbs and deep fry until golden brown.