

Potato Croquettes

GQ: Can you work independently to produce potato croquettes?



Ingredients

2 potatoes
10g butter
1 whole egg
flour
breadcrumbs
Cold water

Equipment

Vegetable knife
Peeler
Saucepan
Chopping board
Baking tray

- Wash and peel 2 potatoes.
- Dice into small cubes that are even in size.
- Place into saucepan and Simmer the potatoes in lightly salted water for 15 minutes, or until tender.
- Drain and mash thoroughly, preferably with a ricer. Beat in the butter and then season to taste.
- Cover and leave until firm and cool enough to handle.
- Shape the mixture into 6-8 croquettes.
- Put the flour, whole eggs and breadcrumbs into three separate shallow bowls and beat the eggs. Dip each croquette in the flour, pat off any excess, then coat in the egg before dipping in the breadcrumbs.
- Transfer to a baking tray, then leave to cool to room temperature.
- Preheat the oven to 200C/180 Fan/Gas 6.
- Drizzle the croquettes with oil and bake for 20 minutes, or until golden-brown.