

Egg Croquettes

Written by Administrator
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Ingredients & Quantities

- 500g of Potatoes
- 6 Boiled Eggs
- 140g of Cheese
- 1 Egg (for binding)
- 80g of Breadcrumbs
- Salt & Pepper to taste

Method

1. Prepare and boil the potatoes.
2. Chop the boiled eggs.
3. Mix together the mashed potatoes, eggs, cheese and seasoning.
4. Bind the mixture with the beaten egg.
5. Divide the mixture in to 30g balls, coat in beaten egg and breadcrumbs.
6. Deep fry until golden brown.

Notes: these can be served hot or cold and are good garnished with fresh parsley