

Almond Croquette Potatoes

Description:

Serving Size: 50 Servings

Categories: Vegetable Sides

| Cost Per Serving | |
|------------------|------|
| \$ | 0.37 |

Action **Date** **Initials**

Created: 7/16/2012 CR

Revised:



| Amount | Measure | Ingredient | Preparation Method | Product No. |
|--------|---------|--------------|--------------------|--------------|
| 5.500 | kg | Potatoes | | 20-100000843 |
| 0.250 | kg | Butter | softened | 20-100001601 |
| 10.000 | ea | Egg yolks | separated, beaten | 20-100000648 |
| 0.025 | kg | Salt | | 20-100001323 |
| 0.015 | kg | Black pepper | | 20-100001295 |
| 1.000 | kg | Flour | | 20-100000470 |
| 1.000 | kg | Almonds | sliced | 20-100000890 |
| 1.000 | kg | Bread crumbs | | 20-100016117 |
| 2.000 | kg | Eggs | beaten | 20-100000950 |
| 0.35 | kg | Frying oil | for frying | 20-100001609 |

Method of Preparation:

- Peel and quarter the potatoes. Cook the potatoes by boiling or steaming until tender enough to mash easily, about 15 to 17 minutes. Drain and dry them over low heat or on a sheet pan in a 300°F/150C oven until no more steam rises from them, about 5 minutes. While the potatoes are still hot, purée them through a food mill or potato ricer or mash with a potato masher. Transfer to a heated bowl.
- Add the butter, egg yolks, salt, pepper, and nutmeg to the potatoes and mix well. Transfer the mixture to a piping bag and pipe it into long ropes about 1 inch/2 cm in diameter. Cut these ropes into 2 inch/5 cm lengths.
- Mix the almonds and breadcrumbs together, then, Using the standard breading procedure, dry the potato cylinders with flour, shaking off the excess, dip into the eggwash, drain and roll in the breadcrumbs to coat evenly.
- Heat the oil to 375°F/190C and deep fry the croquettes until golden brown and heated through, serve immediately.