

## Croquette Potatoes

Description:

Serving Size: 50 Servings

Categories: Vegetable Sides

<b>Cost Per Serving</b>
\$ 0.28

Action      Date      Initials

Created: 7/4/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Potatoes		20-100000843
0.250	kg	Butter		20-100001601
10.000		Egg yolks		20-100000648
0.025	kg	Salt		20-100001323
0.015	kg	Black pepper		20-100001295
1.000	kg	Flour		20-100000470
2.000	kg	Bread crumbs		20-100016117
2.000	kg	Eggs	beaten	20-100000950
0.25	kg	Vegetable 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 and pepper to the potatoes and mix well. Check seasoning then transfer to a piping bag. Pipe into long ropes about 1 inch/2 cm in diameter. Cut these ropes into 3 inch/7 cm lengths.
- 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.