

POTATO CROQUETTES

OVERVIEW

07-043

INGREDIENTS

Group Potato dough

Ingredient	KG	%
FINO POTATO FLAKES	0.050	100.00
Hot Water	0.130	240.00
Salt	0.001	2.00
Pepper	0.000	0.40
Total Weight: 0.181		

Group Filling

Ingredient	KG	%
Ham	0.020	-
Cheese	0.010	-
Total Weight: 0.030		

Group Coating

Ingredient	KG	%
All Purpose Flour	0.010	-
FINO POTATO FLAKES	0.010	-
Egg white	0.010	-
Total Weight: 0.030		

Group Frying

Ingredient	KG	%
Frying oil	0.250	-
Total Weight: 0.250		

Yield: 8 piece x 25g dough with filling

METHOD

How to do it:

1. Combine salt, pepper and Fino Potato Flakes.
2. Add hot water and mix well.
3. Add bits of ham and cheese.
4. Divide dough with filling into 25g pieces and shape as desired (sausage or round).
5. Roll on egg white then dredge in flour and potato flakes.
6. Fry in cooking oil for 3-4 minutes. The croquettes should have a brown, crispy crust and soft center.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit