



Ingredients 4 Portions

♦ = Kotányi Produkte

| | |
|----------|--------------------------------|
| 400 g | Mashed potatoes |
| 3 tbsp | Corn starch |
| 150 g | Gouda or Tilsit cheese |
| 1 packet | ♦ Crispy breading mix, paprika |
| | Oil, for frying |

Cheese croquettes

🕒 20–25 Min ❤️ ❤️ ❤️

Preparation

- 1 In a large bowl, combine the mashed potatoes and corn starch to form a dough. Don't knead for too long—about 1 minute is enough. Cut the cheese into sticks about 5 mm wide and 3 cm long.
- 2 Take one cheese stick and wrap it in the potato mixture, making sure it's fully covered. Repeat with the remaining cheese and potato dough.
- 3 Pour 500 ml of cold water into one bowl and the Kotányi breading mix into another. Dip each croquette briefly in the water, then coat with the Kotányi breading mix.
- 4 Heat oil in a pan to 175°C and fry the croquettes for about 5 minutes, turning occasionally, until golden brown.
- 5 Place the fried croquettes on a strainer to drain the excess oil. Serve with a sauce of your choice.

