

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.

Ingredients 4 Portions

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