

Potato Croquette

Crispy golden potato croquettes with creamy centers. Easy homemade recipe perfect as appetizer or side dish. Ready in 60 minutes!

15 min

PREP

45 min

COOK

1h

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Potato Croquette

Ingredients

- 2.2 lb potato
- 6.4 oz kashari cheese
- 3 egg
- 1 cup sunflower oil
- 1 cup unsalted butter
- 1 cup flour
- 1 tsp salt
- 1 tsp black pepper

Instructions

1 Prepare the Potatoes

Place 2.2 lb potatoes in a large pot and cover with cold salted water by 2 inches. Bring to a boil over high heat, then reduce to medium-high and cook for 25-30 minutes until a fork easily pierces through the largest potato.

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- Drain the potatoes and let cool for 10 minutes until safe to handle. Peel the potatoes and pass them through a potato ricer or food mill into a large bowl, or mash with a potato masher until completely smooth with no lumps.

3 Make the Croquette Mixture

Add 6.4 oz grated cheese, 1 cup flour, 3 egg yolks, 1 tsp salt, and 1 tsp black pepper to the mashed potatoes. Mix with a wooden spoon until well combined and the mixture holds together when pressed.

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- Cover the bowl with plastic wrap and refrigerate for at least 2 hours or up to overnight until the mixture is firm and easy to handle.

5 Shape the Croquettes

Wet your hands with cold water and scoop 2-tablespoon portions of the chilled mixture. Roll each portion into a cylinder about 3 inches long and 1 inch thick, rewetting hands as needed to prevent sticking.

6 Set Up Breading Station

Beat the remaining 2 whole eggs in a shallow bowl. Place 1 cup flour in a second shallow bowl and 1 cup breadcrumbs in a third shallow bowl. Line up the bowls in order: flour, beaten eggs, breadcrumbs.

7 Bread the Croquettes

Roll each croquette first in flour, shaking off excess, then dip in beaten eggs, letting excess drip off, and finally coat thoroughly in

breadcrumbs, pressing gently to help them adhere.

8 **Fry the Croquettes**

Heat oil in a deep heavy pot to 350°F (175°C). Working in batches of 4-5 croquettes, carefully lower them into the hot oil and fry for 2-3 minutes until golden brown all over, turning once halfway through.

9 Transfer fried croquettes to a paper towel-lined plate to drain excess oil. Serve immediately while hot and crispy.

Tips

Use starchy potatoes like Russet or Yukon Gold for the best texture and structure.

Cool cooked potatoes completely before mashing to prevent excess moisture and ensure better binding.

Refrigerate shaped croquettes for at least 1 hour before frying to help them hold together.

Wet your hands with cold water when shaping to prevent the mixture from sticking.

Double-coat for extra crispiness: dip in egg, then breadcrumbs, then egg and breadcrumbs again.

Maintain oil temperature between 350-375°F for optimal frying results.

Don't overcrowd the pan when frying - cook in batches for even browning.

Drain on paper towels immediately after frying to remove excess oil and maintain crispiness.