



Potato Croquettes

INGREDIENTS

- 2 pounds yellow or red potatoes, boiled
- 2 large eggs
- 1 cup grated Parmigiano cheese
- 2 tablespoons chopped parsley
- 3 ounces sliced mortadella, cut into small pieces
- 8 ounces mozzarella, cut into little logs (optional)
- 3 tablespoons all purpose flour
- salt and pepper to taste

For Breading:

- 1 1/2 cups all purpose flour
- 2 large eggs, beaten
- 1 1/2 cups plain bread crumbs
- oil for frying

DIRECTIONS

1. Start by boiling the potatoes (in their skins) until done, about 30 to 40 minutes. You'll know they're cooked when a fork inserted in a potato pierces easily through.
2. Drain potatoes and let cool 15 minutes before peeling.
3. Using a potato ricer, mash all of the potatoes. Allow to completely cool, uncovered (you want potatoes to dry).
4. When potatoes are cool, add 2 eggs, parmigiano, 3 tbsps flour, cut up mortadella, parsley, salt and pepper. Mix well.
5. Now, set three stations for breading: one with the flour, one with the beaten eggs, and one with the breadcrumbs.
6. With a spoon, take a ping pong ball size amount of mixture and roll it in your hand into a small cylinder.
7. If you decide to use mozzarella as a filling, add one strip of it in the center of the potato log. Roll again to make sure filling is totally enclosed. If you don't want to use filling, just shape potato mixture into a log and proceed to next step.
8. Pass each croquette into the flour first. Shake off excess. Next, pass lightly into the beaten egg. Finally, into the breadcrumbs. Set aside and repeat until all mixture is gone.
9. Heat oil to 350 degrees (or until a small piece of potato mixture dropped into the oil, comes immediately up and oil bubbles up around it).
10. Fry croquettes, a few at a time (do not overcrowd your pan!) until golden on all sides.
11. Drain on paper towels. Serve warm.