

## Potato & Mozzarella Croquettes



### Ingredients:

2 lbs Baking Potatoes, peeled and cut into 1" chunks  
Kosher Salt  
12 oz fresh Mozzarella, cut into ½" dice  
4 tbsp finely chopped flat leaf Parsley  
Freshly ground black Pepper  
4 tbsp extra EVO oil  
4 medium Tomatoes (1½ lbs), cut into 1" pieces  
2 cups plain dry Bread crumbs  
6 large Eggs  
2 tbsp Dijon Mustard  
4 Garlic cloves, minced  
Vegetable Oil for frying

### Method:

In a saucepan, cover the potatoes with cold water, bring to a boil, add 2 pinches of salt and simmer over moderate heat until tender, 15-20 minutes. Drain and let cool.  
Pass the potatoes through a ricer into a large bowl.  
Stir in the mozzarella and parsley and season with salt and pepper.  
Shape the mixture into 16 oval croquettes and transfer to a plate.  
Cover and refrigerate until firm – 30 minutes.  
Meanwhile, in a saucepan, heat the olive oil.  
Add the tomatoes and cook over moderate heat, stirring, until softened and saucy, 8 minutes.  
Stir in the basil and season with salt and pepper and transfer to a bowl.  
Spread the bread crumbs in a shallow bowl.  
In another shallow bowl, beat the eggs with the mustard, garlic and a generous pinch each of salt and pepper.  
Dredge the croquettes in the bread crumbs, tapping off the excess.  
Dip the croquettes in the beaten egg mixture to coat, then dredge again in the bread crumbs, pressing them lightly to help the crumbs adhere.  
In a large saucepan, heat 1" of vegetable oil to 350°.  
Working in batches, fry the croquettes, turning, until golden brown and crisp, about 3 minutes per batch.  
Transfer to paper towels. Serve with the tomato sauce.

(Serves 8 people with 2 croquettes each)