



Cheddar Potato Croquettes

Prep time: Cook Time: Servings: 6

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Medium Cheddar Cheese		Cut into 12 cubes	1/2/Pounds
Prosciutto Ham			12 /Slices
Gold Potatoes		Peeled	1 /Pounds
Unsalted Butter			4 /Tbsp
Kosher Salt			1 /tsp
Panko Bread Crumbs			1 /Cup
White Pepper			1/2/tsp

Instructions

1. Cook the potatoes in salted water until fork tender.
2. Drain the potatoes, and mash with the butter, salt, and pepper.
3. Once the potatoes have cooled, divide them into 12 equal portions.
4. Shape the potatoes into a flat disk and place a cube of the cheddar cheese in the center.
5. Encase the cheese in the mashed potato, assuring it is sealed.
6. Wrap each croquette in a slice of the Prosciutto ham.
7. Dredge each croquette in the bread crumbs.
8. Fry the croquettes in 350 °F oil till golden brown 2-3 minutes.