



## Cheddar Potato Croquettes

Prep time: Cook Time: Servings: 6

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Medium Cheddar Cheese		Cut into 12 cubes	1/2 Pound
Gold Potatoes		Peeled	1 Pound
Prosciutto Ham			12 Slices
Unsalted Butter			4 Tbsp(s)
Kosher Salt			1 tsp
White Pepper			1/2 tsp
Panko Bread Crumbs			2 Cup(s)
Eggs		Beaten	5
All-Purpose Flour			1 1/2 Cup(s)

## **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. Coat each croquette in flour, then egg wash, and then in bread crumbs.
8. Fry the croquettes in 350° F oil 2-3 minutes or until golden brown.

