

POTATO CAKES & CROQUETTES

INGREDIENTS

Group 1

Ingredient	KG
Water (Cold)	1.100

Total Weight: 1.500

METHOD

Pour the Water over the flakes while stirring. Allow to soak for 5 minutes. Work the mixture to a smooth dough. Roll out into lengths. Cut into slices of approximately 50g (2oz) and deep fry or pan fry using a small amount of BAKELS FRYING SHORTENING. Fry at 182-190°C (360-375°F) for 25-30 seconds or until golden brown.



CATEGORY

Batters and Potato, Pies & Savoury