



Potato and Mozzarella Croquettes

SERVINGS 4 ⌚ PREP TIME 1 hr COOK TIME 50 mins

INGREDIENTS

- 1 pound baking potatoes, peeled and cut into large chunks
- Kosher salt
- 3/4 cup **La Fe Mozzarella**, cut into 1/3-inch dice
- 2 tablespoons finely chopped flat-leaf parsley
- **La Fe Black Pepper**
- 2 tablespoons extra-virgin olive oil
- 3/4 pounds canned diced tomatoes/fresh chopped tomatoes
- 2 tablespoons finely chopped basil
- 1 cup plain dry bread crumbs
- 3 large eggs
- 1 tablespoon Dijon mustard
- 2 garlic cloves, minced
- **La Fe Vegetable Oil**, for frying
- Serve with **La Fe Tomato Sauce** Spanish Style

DIRECTIONS

1. In a saucepan, cover the potatoes with cold water. Bring to a boil, add a generous pinch of salt and simmer over moderate heat until tender, 20 minutes. Drain and let cool. Pass the potatoes through a ricer into a large bowl. Stir in the La Fe mozzarella and parsley and season with salt and La Fe black pepper. Shape the mixture into 8 oval croquettes and transfer to a plate. Cover and refrigerate until firm, 30 minutes.
2. 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 La Fe black pepper. Transfer to a bowl.
3. Spread the bread crumbs in a shallow bowl. In another shallow bowl, beat the eggs with the mustard, garlic and a pinch each of salt and La Fe black 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 lightly to help the crumbs adhere.
4. In a large saucepan, heat 1 inch of La Fe vegetable oil to 350°. Working in 2 batches, fry the croquettes, turning, until golden and crisp, about 3 minutes per batch. Transfer to paper towels to drain. Serve with the tomato sauce.