Potato Croquettes Shaping

Ingredients

2 eggs
50g plain flour
Breadcrumbs
Mashed potato mixture

Equipment

Mixing bowl
Plate
Small basin
Fork
Table knife
Dessert spoon
Baking tray

Method

Start

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Check oven is on gas 8/electric 200oc. Place baking tray on top of hob if you are by a cooker, if not leave on the side.

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Using a table knife crack eggs into a small bowl-hold egg over the bowl whisk with a fork! Place flour onto plate and empty breadcrumbs into a mixing bowl.

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Empty mashed potato into a mixing bowl and using a dessert spoon mix mashed potato thoroughly.

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Sprinkle some flour from you plate onto the work surface. Roll all your potato mixture into even balls and shape into even oblong shapes. Make sure your croquettes are of equal size.

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Flour, egg and breadcrumb each potato croquette, place croquettes on a baking tray

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Place in the oven for 20 mins until golden brown, remove carefully and place into a container to cool.

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Stop