



Colcannon Potato Croquettes

Ingredient	10 Portions	50 Portions	100 Portions
Potatoes – Peeled and 1/4	1.2kg	6kg	12kg
Savoy Cabbage – thinly sliced	200g	1kg	2kg
Salt and Pepper			
Bechamel Sauce	100ml	500ml	1ltr
Panko Breadcrumbs	400g	2kg	4kg
Eggs (Beaten)	2	12	24
Plain flour	200g	1kg	2kg

Key Points

It is important that you don't over cook the potatoes during the 1st step as this will produce a soggy finished product

Method

1. Steam or boil the peeled quartered potatoes in seasoned water until just tender and mash – season with salt and pepper
2. Steam or boil the sliced savoy cabbage for 10 minutes until tender but not over cooked
3. Allow both cooked vegetables to cool
4. Prepare the béchamel sauce as per the FFT recipe and allow to cool
5. Mix the potato with the cabbage
6. Stir in the béchamel sauce (this must be cold)
7. Allow the mix to cool in the fridge
8. Prepare the mix into equal sized pieces (sausage shaped)
9. Coat the croquettes in flour and remove excess
10. Coat in beaten egg
11. Roll in breadcrumbs
12. Chill in the fridge for 30 minutes
13. Deep fry croquettes for 3 minutes or until golden brown and piping hot
14. Serve immediately

Allergens Wheat, Milk, Eggs