

Porcini Mushroom Croquettes

Servings: 12

Prep Time: 20min

Cook Time: 60min



Ingredients

- 4 large floury potatoes - baked for 1 hour @ 180°C
 - 15 ml butter
 - 15 ml truffle oil (or to taste)
 - 1 egg
 - 80 ml Nouvelle dried porcini mushrooms - hydrated in hot water, drained and finely chopped
 - 3 Tbs finely grated Parmesan
 - Salt and pepper to taste
 - ½ cup seasoned flour
 - 2 eggs - beaten
 - 2 cup coarse breadcrumbs
 - Oil for frying
- Lemon mayo:**
- ½ cup creamy mayo
 - 1 clove garlic
 - 15 ml chopped fresh tarragon or 3ml dried Juice
 - zest of ½ lemon

Directions

1. Remove cooked potato from the skins and mash with butter, truffle oil, chopped mushrooms, Parmesan and egg. Season to taste.
2. Allow mixture to cool in the fridge before rolling into balls.
3. Roll potato mixture into balls using a heaped teaspoon for each. Generously roll in seasoned flour, then dip into egg and lastly a good coating of breadcrumbs.
4. Allow to chill in the fridge for 30 minutes before frying.
5. Heat oil for deep frying and fry the croquettes for +- 4 minutes or until evenly golden and crispy and cooked through in the centre.
6. Mix mayo ingredients together.
7. Serve croquettes immediately with tarragon mayo, micro herbs and chopped chives.