



Pies and Savoury - Batters and Potato

Recipe No:

R766 - R766a

POTATO CAKES & CROQUETTES

USING FINO POTATO CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	FINO POTATO CAKE MIX	0.400
	Water (cold)	1.100
Total Weight		1.500

Method:

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

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.