



## Cheesy Potato Croquette

### Ingredients

- 497 g Potatoes, flesh and skin, raw
- 1 Sachet MAGGI® Pane Mix
- 150 g bread crumbs
- 1 tsp salt
- 5 g Black pepper
- 5 g Paprika powder
- 1 cup Flour
- 300 g Mozzarella cheese, cut into cubes
- 2 pieces Eggs, slightly beaten

### Instruction

1. Place the mashed potatoes in a bowl. Stir in the flour, 1 beaten egg and Season with salt and black pepper paprika mix until well combined.
2. Combine breadcrumbs and Maggi Pane mix and set aside.
3. Scoop a medium-sized ball of potato mixture and flatten it using your hands. Place a cube of cheese in the center. Wrap the potato mixture around the cheese.
4. Dip each potato ball into the egg mixture, and then coat it in Maggi Pane Mix. Repeat the process for each ball. Chill for 10 minutes.
5. Heat oil in a frying pan over medium-high heat. Once hot, fry the potato balls till golden brown

### Nutrition

Carbohydrates	51.83 g
Energy	342.97 kcal
Fats	3.48 g
Protein	25.79 g

30 Minutes

6