

POTATO CROQUETTES WITH "CACIO E PEPE" AND ROSEMARY



Chef: Leonardo Pellacani

Method

Pour the Krokkie powder mix into a bowl with water. Mix quickly until a smooth and homogeneous mixture is obtained. Then incorporate the egg yolks, grated cheese, and very finely chopped rosemary: the goal is to obtain a firm mixture that will hold its structure during frying. Let it rest in the refrigerator for 20-30 minutes.

Portion 60 g of the base, flatten it, insert 30 g of Ècacioepepe, then close and shape into a compact croquette. Coat the croquette in the Professional frying mix and breadcrumb it with gluten-free Breadcrumbs (for a crunchier effect, Crispy corn breading is recommended). Let it rest in the refrigerator for 30 minutes.

Fry in Professional frying oil at 170 °C for about 3 minutes.

Gluten Free Method

Menù Ingredients

600 g Preparato in polvere per Krokkie - Krokkie Powder Mix - PE1

750 g Ècacioepepe - S4QX

q.b. Mix tecnico per frittura - Professional frying mix - Q81

q.b. Olio tecnico per frittura - Professional frying oil - E10

q.b. Panatura croccante al mais - Crispy corn breading - Q71

q.b. Pane grattugiato - Breadcrumbs - Q61

Ingredients

165 g Water

150 g Egg yolks

120 g Grated cheese

to taste Salt and pepper

to taste Rosemary finely chopped