

Potato croquettes

<p>Ingredients</p> <ul style="list-style-type: none">• 2 large potatoes• 1/4 cup chopped fresh herbs, such as chives, parsley, tarragon and dill• flour• 1 egg, lightly beaten• breadcrumbs• olive oil• lemon wedges, to serve	<p>Equipment</p> <ul style="list-style-type: none">• Measuring spoons• Sharp knife• Steamer• Small bowls• Wooden spoon• Potato masher• Baking tray• frypan
<p>What to do</p> <ol style="list-style-type: none">1. Peel and roughly chop potatoes. Steam until very soft then mash and season. Set aside and allow to cool for 5 minutes, then stir through herbs.2. Place a little flour, egg, and breadcrumbs in separate small bowls. Scoop up one tablespoonful of the potato mixture and roll into a log shape.3. Roll the croquette in the flour, shaking off any excess. Dip in the egg and roll in the breadcrumbs to evenly coat. Place on a tray lined with non-stick baking paper. Repeat with remaining potato mixture. Place croquettes in the fridge to chill for 20 minutes.4. Add enough olive oil in a non-stick frying pan to reach a depth of 3cm. Heat oil to 190°C over medium-high heat (when oil is ready a cube of bread will turn golden brown in 10 seconds). Add 4 croquettes to oil and cook for 2-3 minutes or until golden brown. Use a slotted spoon to transfer to a plate lined with paper towel.5. Repeat, in batches, with the remaining croquettes, reheating the oil between batches. Drain on paper towel. Serve with lemon wedges.	