

Turkey and Potato Croquettes

Crispy turkey and potato croquettes with melted cheese inside. Perfect appetizer for entertaining guests with golden exterior and creamy filling.

35 min

PREP

15 min

COOK

50 min

TOTAL

8

SERVINGS

Hard

DIFFICULTY

Ingredients

- 3 sprig scallion
- 7 sprig parsley
- 1 egg
- 1.5 lb turkey
- 4 potato
- 4 tbsp butter
- 4 tbsp milk
- 3.2 oz kashari cheese
- 1 tbsp flour
- 0 salt
- 0 black pepper
- 0 olive oil

Instructions

1 Cook the potatoes

Place 1.5 pounds potatoes in a large pot and cover with cold salted water. Bring to a boil over high heat, then reduce to medium-high and cook for 15-20 minutes until a fork pierces them easily with no resistance.

2 Drain the potatoes thoroughly and let them sit in the colander for 2-3 minutes to steam dry. Mash the hot potatoes with 4 tablespoons butter until completely smooth with no lumps.

3 Gradually add 4 tablespoons milk to the mashed potatoes, stirring until creamy. Fold in 3.2 ounces grated cheese until melted and well incorporated.

4 **Add turkey and seasonings**

Finely chop 1 onion and 3 sprigs parsley. Add the chopped onion, parsley, shredded turkey, and 1 tablespoon flour to the potato mixture. Season with salt and pepper to taste and mix until evenly combined.

5 Beat 4 eggs in a shallow bowl. Add 1 beaten egg to the turkey-potato mixture and stir until the mixture holds together when pressed.

6 **Shape and coat**

Refrigerate the mixture for 30 minutes until firm enough to handle. Shape into 8 equal oval croquettes using your hands, pressing firmly so they hold together.

7 Place breadcrumbs in a shallow dish. Dip each croquette in the remaining beaten eggs, then roll in breadcrumbs, pressing gently so the coating adheres completely.

8 **Fry the croquettes**

Heat oil in a heavy pot to 350°F (175°C). Fry croquettes in batches of 3-4 for 3-4 minutes, turning once halfway through, until deep golden brown and crispy all over.

9 Transfer croquettes to paper towels to drain for 1 minute. Serve immediately while hot and crispy.

Tips

Ensure your oil temperature stays at 350°F (175°C) for optimal results. Test with a small piece of bread - it should sizzle immediately and turn golden in about 30 seconds.

Chill the formed croquettes for at least 30 minutes before frying to help them hold their shape and prevent breaking apart in the oil.

Use day-old mashed potatoes if available, as they have less moisture and create a better binding mixture for the croquettes.

Double-coat in breadcrumbs for extra crispiness - dip in beaten egg, then breadcrumbs, then egg again, and finally breadcrumbs for maximum crunch.

Don't overcrowd the fryer or pan, as this lowers the oil temperature and results in greasy, soggy croquettes.

Drain cooked croquettes on paper towels for 30 seconds, then transfer to a wire rack to maintain crispiness while staying warm.

Serve immediately with honey mustard sauce, garlic aioli, or cranberry sauce for the best flavor combination.

If the mixture seems too dry, add a tablespoon of warm milk or cream rather than water to maintain the rich flavor profile.