

Hindi ve Patatesli Krokot

Crispy Turkish turkey and potato croquettes perfect for entertaining. Learn to make these golden appetizers with step-by-step instructions.

35	15	50	8	Hard
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Hindi ve Patatesli Krokot

Malzemeler

- 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

Yap?l???

- Cook the potatoes**

Place 1.5 lb potatoes in a large pot and cover with cold salted water by 2 inches. Bring to a boil over high heat, then reduce heat to medium-high and cook for 15-20 minutes until a fork pierces through easily.
- Drain the potatoes**

Drain the potatoes in a colander and let them sit for 2-3 minutes to allow excess moisture to evaporate. Mash the potatoes thoroughly using a potato masher or ricer until completely smooth with no lumps.
- Make the filling mixture**

Add 4 tablespoons butter and 4 tablespoons milk to the mashed potatoes. Mix until the mixture is creamy and smooth. Add 3.2 oz grated cheese and stir until melted and incorporated.
- Finely dice 1 onion and chop 3 sprigs fresh parsley.**

Add both to the potato mixture along with the cooked turkey meat, mixing thoroughly to distribute evenly.
- Beat 4 eggs in a small bowl.**

Add 1 beaten egg and 1 tablespoon flour to the potato mixture. Season generously with salt and pepper, then mix until all ingredients are well combined and the mixture holds together.
- Shape the croquettes**

Cover the mixture and refrigerate for 30 minutes to firm up. With damp hands, shape the mixture into 16-20 oval croquettes, each about 2

inches long.

7 **Bread the croquettes**

Beat the remaining 3 eggs in a shallow bowl. Place breadcrumbs in another shallow bowl. Dip each croquette first in the beaten eggs, coating completely, then roll in breadcrumbs until evenly covered.

8 **Fry the croquettes**

Heat oil in a deep pot or fryer to 180°C (350°F). Fry the croquettes in batches of 4-5 for 2-3 minutes, turning once, until golden brown and crispy on all sides. Transfer to paper towels to drain excess oil and serve immediately while hot.

?puçlar?

Chill the formed croquettes for at least 30 minutes before frying - this helps them hold their shape and prevents breaking apart in the oil.

Use day-old mashed potatoes if possible, as they have less moisture and create a firmer texture that's easier to work with.

Double-coat the croquettes by dipping in beaten egg, then breadcrumbs, then egg again, and breadcrumbs once more for extra crispiness.

Maintain oil temperature at 350°F (175°C) using a thermometer - consistent temperature ensures even browning and prevents oil absorption.

Don't overcrowd the pan when frying; cook in small batches to maintain oil temperature and ensure even cooking.

Drain on paper towels immediately after frying and serve hot - croquettes are best enjoyed within 10 minutes of cooking.

Serve with honey mustard sauce as suggested, or try them with garlic aioli or a yogurt-herb dip for authentic Turkish flavor.

Form uniform-sized croquettes using an ice cream scoop or your hands to ensure even cooking throughout the batch.