



# POTATO CROQUETTES

Ingredients (for 5 croquettes) :

## Croquette mix:

- 200 gr of potatoes, peeled
- 1 tbsp of plant based milk
- 150 gr of flour
- 1 tsp of salt
- 1 tsp of black pepper

## Breading station:

- 1 cup of flour
- 1 cup of plant based milk
- 1 cup of breadcrumbs

Stuffing: 50 gr of  
**GreenVie Mozzarella** flavour  
- cut into sticks

Serve with: Marinara dip





## instructions



Boil the potatoes, until soft and drain.  
Put back in the pot and mash until smooth  
- add in the rest of the croquette ingredients  
and mix well.

Set aside and let cool to a temperature  
that allows you to handle it.

When ready, prepare your breading station -  
you will need one bowl with flour,  
next to it put the milk and at the end  
comes the bowl with the breadcrumbs.



## *instructions*

Start shaping the croquettes in your hands into cylinders and put a stick of GreenVie mozzarella flavour in each of them - make sure it stays in the middle.

Roll it in your hands and then dip in the flour, followed by the milk and roll in the breadcrumbs at the end.

When all the croquettes are ready - deep fry them in hot oil, for about 5-6 minutes  
Serve and enjoy with a marinara dip.

*enjoy!* 

