



Recipe Service

HACO swiss

Recipe: **"Baba Krok"**
an interesting appetizer

Product Group: Potato Croquette Mix

Serving size: 10



Ingredients (for the potato dough):

7 oz **"HACO Swiss" Potato Croquettes Mix, #509**
2 ½ cups water
2 pce. egg yolks
2 oz wheat flour

Directions:

Beat egg yolks with water, add "Potato Croquette Mix". Blend well and let draw for 10 minutes, stir again.
Dress dough with piping bag into Gastro Flex silicon moulds.



Bake in convection oven at 425°F for about 15 minutes.. Cool down. Deep fry at 350°F until golden brown.

Enrich with:

- a leek and carrot julienne
- cooked lentils and fried bacon cubes
- tiny broccoli flowers and toasted sesame seeds
- a fennel brunoise seasoned with saffron and fresh dill
- a spicy bell pepper brunoise
- chopped garlic and fresh chopped herbs
- poached diced chicken meat, seasoned with curry and fresh ginger
- toasted/fried chopped onions and a bacon brunoise
- sour cream, caviar and dill twigs (picture top of page)