



Recipe Service

HACO swiss

Recipe: ***Rick's Lobster Croquettes***
an exciting appetizer or side dish

Product Group: Potato Croquette Mix

Serving size: 10



Ingredients:

1 lbs **"HACO Swiss" Potato Croquettes Mix, #509**
1 ½ oz **"HACO Swiss" Lobster Bisque, #360**
1 quart water
7 oz fresh, canned or defrosted frozen shrimps
some fresh dill twigs

Mise-en-place (preparation):

- mix "HACO Swiss" Potato Croquettes Mix and "HACO Swiss" Lobster Bisque
- let shrimps drain well, chop them finely
- chop dill

Directions:

Mix the "Croquette Mix" and "Lobster Bisque" with water. Allow to set for 5 minutes. Stir dough until smooth and easily removable from bowl. Blend shrimps and dill into dough. Shape into Croquettes deep fry at 360°F to 390°F

Serving suggestions:

The croquettes can be prepared in advance and frozen. When needed, deep-fry the frozen dumplings.