



Recipe Service

HACO swiss

Recipe: **Potato Chick-Pea Balls**
not an everyday combination

Product Group: Potato Croquette Mix

Serving size: 10



Ingredients:

7 oz **“HACO Swiss” Potato Croquettes Mix, #509**
14 oz Chick peas, canned
1.5 cups Water
1 Egg
7 oz Mozzarella cheese
some Tabasco, Caraway, Coriander and **“HACO Swiss” Supr. Hacomat Seasoning Powder, #513** (according to taste)
some Bread crumbs (for breading)

Mise-en-place (preparation):

- finely chop Chick peas
- cut Mozzarella cheese into a Brunoise
- blend “HACO swiss” Potato Croquettes Mix with water, egg, caraway and coriander, mix well and let draw for 10 minutes

Directions:

Blend chopped chick peas and Mozzarella with Croquette dough, season to taste. Form ping-pong sized balls and turn in breading. Deep fry at 370°F and serve immediately.

Serving suggestions:

These balls go well as an appetizer with a “Tsatsiki” dip (Greek yoghurt sauce with cucumber) or another dip of your choice. Also nice as a regular potato side dish.

The dumplings can be prepared in advance and frozen.