



Recipe Service

HACO swiss

Recipe: **Tomato Croquettes**
a crispy appetizer with vegetables

Product Group: Potato Croquette Mix

Serving size: 10



Ingredients:

13 oz **“HACO swiss” Potato Croquettes Mix, #509**
1 quart Tomato juice
4 oz Red bell peppers
4 oz Green bell peppers
2 oz Bacon
0.3 oz Garlic
some Fresh herbs (Basil, Marjoram, Thyme, Chives), pepper, nutmeg and **“HACO swiss” Supr. Hacomat Seasoning Powder, #513** (according to taste)

for breading:

4 oz Bread crumbs
2 oz Parmesan cheese, grated

Mise-en-place (preparation):

- cut bell peppers and bacon into a Brunoise
- chop Garlic and herbs
- blend “HACO swiss” Potato Croquettes Mix with tomato juice, mix well and let draw for 10 minutes
- mix bread crumbs and Parmesan cheese.

Directions:

Sauté the bacon brunoise in olive oil, add garlic and the bell pepper brunoise. Cool down ingredients instantly. Mix the bell peppers, bacon and herbs with the Croquette dough, season to taste. Form or pipe dough to Croquettes and turn dumplings in breading. Deep fry at 360°F and serve immediately.

Serving suggestions:

Enrich with additional vegetable brunoise (Zucchini, Egg plant etc.). The dumplings can be prepared in advance and frozen.