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| **CONTESTANT NAME** | Clarissa | |
| **NAME OF DISH** | (Cheese Boys) Potatoes Croquettes | |
| **MENU PREP SEQUENCE (1st, 2nd, 3rd)** | *Starter , main , dessert*  t | |
| **RECIPE SERVES (no of people)** | 4 | |
| **PREPERATION TIME** | 35 – 40 Min | |
| **INGREDIENTS** | **QUANTITY & UNIT** | **INGREDIENT** |
|  | 1.5kg - cut into cubes | Potatoes |
|  | 8 tbsp. | Butter unsalted |
|  | ½ tbsp. | Salt |
|  | ¼ tbsp. | Pepper |
|  | 4 tbsp. | Milk |
|  | 1 | Egg |
|  | 12 slices | Steaky Bacon |
|  | ¼ cup | Fresh Parsley |
|  | 250g - cut into cubes | Cheddar cheese |
|  | 1 cup | All-purpose Flour |
|  | 3 | Eggs beaten |
|  | 1 cup | Breadcrumbs |
|  | - | Vegetable Oil |
| **FOR DIP** |  |  |
|  | 1 cup | Burger Mayo |
|  | - | Robot Bell Peppers |
|  | 2 tsp | Smoked paprika |
|  | 2 tsp | Onion Powder |
|  | 1 tsp | Garlic powder |
|  | 1 tsp | Chilli Flakes |
|  | 1 tsp | Dried Parsley |
|  | ¼ tsp | Pepper and Salt |
| **METHOD** | 1. Boil potatoes for 15 minutes | |
|  | 1. Fry bacon to crisp | |
|  | 1. Drain potatoes and add butter, salt, pepper, onion powder, milk, egg | |
|  | 1. Mash them up | |
|  | Form balls and fill cheese at centre. | |
|  | 1. Prepare 3 bowls, one with flour + paprika and breadcrumbs | |
|  | 1. Heat oil in source pan | |
|  | 1. Fry croquettes in source pan until golden brown | |
|  | 1. Mix dipping ingredients in small bowl and serve with warm croquettes. | |
| **NOTES** |  | |