**Potato Croquettes with Buttermilk-Spring Onion Dressing**



**Description:** Crispy fritters of mashed potatoes flavored with white cheddar and fresh chives. These croquettes are paired with a light and tangy buttermilk and spring onion vinaigrette.

**Servings:** 8

**Preparation Time:** 20 minutes

**Cooking Time:** 10 minutes

**Total Time:** 30 minutes

**Potato Type:** Dehydrated Potato Flakes

**Course:** Appetizer, Lunch, Dinner

**Ingredients**

*For the Buttermilk-Spring Onion Dressing:*

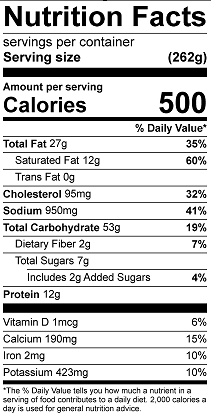
* ½ cup (60g) Green Onions, rough chopped
* ½ each (3g) Garlic Clove
* 1 cup (8g) Italian Parsley, rough chopped
* 1 tablespoon (15ml) Honey
* 1 teaspoon (5ml) Freshly Squeezed Lemon Juice
* ½ cup (120ml) Cultured Buttermilk
* ¾ cup (180ml) Sour Cream
* 1 teaspoon (2g) Sea Salt
* ½ teaspoon (1g) Freshly Ground Black Pepper
* 1 teaspoon (1g) Fresh Dill, finely chopped

*For the Irish Cheddar Croquettes:*

* 3 cups (185g) Potato Flakes
* 2 cups (480 ml) Hot Water
* ¼ cup (56.5g) Unsalted Butter
* 1-1/2 cups (360 g) Whole Milk
* 1 teaspoon (1g) Kosher Salt
* ¼ cup (60ml) Heavy Cream
* ¾ cup (62.5g) Shredded Irish Cheddar (Aged White Cheddar can be subbed)
* ¼ cup (2g) Fresh Chives, finely chopped
* 1 cup (120g) All Purpose Flour
* 2 each Large Eggs, beaten
* 1-1/2 cups (35g) Panko Breadcrumbs
* As Needed Vegetable Oil for Frying
* 1 teaspoon (1g) Sea Salt

**Preparation**

1. To make the dressing, combine the green onions, garlic, parsley, honey, lemon juice, buttermilk, sour cream, salt and pepper together in a blender. Blend for about 30 seconds or until the dressing is smooth. Transfer to a small bowl and stir in the chopped dill. The dressing can be made up to 48 hours in advance.
2. To make the mashed potatoes for the croquettes, place the potato flakes into a large bowl. Heat the water to a boil, remove from the heat and stir in the butter, milk, and salt. Pour the hot liquid over the potato flakes and stir to combine. Allow to rest for 1 minute before stirring again gently. Gently stir in the cream, cheese, and chives. Allow the mixture to cool in the fridge for about an hour.
3. Using a small ice cream scoop or a couple of tablespoons, for the mashed potato mixture into balls about 1-1/2 inches in diameter.
4. Using 3 separate dishes, place the flour in one, the eggs in another and the breadcrumbs in the third. Take the mashed potato balls and start by dredging them gently in the flour, then into the egg, then into the breadcrumbs.
5. Preheat a fryer or a pot of oil fitted with a candy thermometer or digital probe thermometer set to 375 F (190 C), working in small batched briefly fry the potato croquettes for about 1 minute. The croquettes will get golden brown. Drain them on some paper towel or on a wire rack over a baking sheet.
6. To serve, arrange the croquettes on a serving platter, sprinkle them with sea salt and pair with the dressing. Serve immediately.950



Vitamin C: 32.65mg