

## Raciones para 4

2 Large potatoes

1 **Teaspoon** Dijon mustard

Fresh Parsley

½ Spring onion

**300** Desalted cod

Egg

Salt

½ **Cup** Flour

2 Panko (or breadcrumbs)

Vegetable oil

**5 Tablespoons** Mayonnaise

Chives

Fresh parsley

1 Capers

1 Gherkin

1 Lemon

- 1 Cook the potatoes in a steam oven for 25 minutes or until you can pierce them with a fork. Peel and mash them.
- 2 Season the cod fillets with a pinch of salt and bake in the steam oven for 15 minutes.
- 3 Mix the mashed potato with the Dijon mustard, chopped fresh parsley, chopped spring onion, cod in flakes, one egg, and salt.
- 4 Shape the mixture into small balls, then coat in flour, egg, and panko. Fry in plenty of vegetable oil until golden brown.
- 5 Prepare the tartar sauce by mixing mayonnaise, the juice of one lemon, chopped parsley, chives, capers, and gherkin. Serve together with the croquettes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/croquetas-patata-bacalao/>

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