

Raciones para 4

2 Large potatoes

1 Teaspoon Dijon mustard

Fresh Parsley

$\frac{1}{2}$ Spring onion

300 Desalted cod

Egg

Salt

$\frac{1}{2}$ 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

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

