Potato and cod croquettes

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

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