

## CROCCHETTE DI PATATE (POTATO CROQUETTES)

3 large eggs  
1 cup freshly grated Parmesan cheese  
½ cup fine dried breadcrumbs  
2 pounds russet potatoes, peeled,  
boiled, mashed at room temperature  
1 teaspoon salt  
¼ teaspoon ground white pepper  
Pinch of freshly grated nutmeg  
Peanut oil for frying  
Lemon wedges for garnish



Line a large baking sheet with parchment paper; set aside. In a shallow bowl, using a fork lightly beat one of the eggs. In a second shallow bowl, combine ¼ cup of cheese and breadcrumbs; mix well. Set aside.

In a large bowl, combine remaining two eggs, the remaining ¾ cup cheese, the potatoes, salt pepper, and nutmeg; mix well. Using your hands, shape into 1 by 3 inch croquettes. Dip croquettes in the beaten egg, then roll in breadcrumb mixture, taking care to press the breadcrumbs firmly. Fry the croquettes until golden brown and place on paper towel.

***Buon Appetito!***