# Deep-fried potato croquettes and Turkey Lardinettes®

40 minutes

10 persons



## Ingrediënten

- 250 g Turkey Lardinettes®
- 1 kg potatoes
- 3 egg yolks
- 5 cl good olive oil
- Flour
- Egg white
- Breadcrumbs
- Salad of your choice

## Bereiding

Boil the potatoes in salted water and mash them.

Add the fried Turkey Lardinettes®, the egg yolks and the olive oil. Mix and mould the potatoes into little hamburgers.

Keep overnight and coat with breadcrumbs in the English manner

Lightly sauté the onion, chilli pepper, sugar and quench with the vinegar. Add the tomato purée and the peeled tomatoes. Leave this to simmer gently for 10 min. and mix the sauce.

Add all the ingredients together to make the mayonnaise and whisk the sauce with a hand blender.

Fry the potatoes and serve with the 2 sauces and the salad.

*Meer lekkere recepten op Volys.be!*

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be