

Cheesy Italian potato croquettes

Cheesy Italian potato croquettes

Golden, crispy, and packed with melty cheese. Italian potato croquettes are the perfect appetizer or side dish for any occasion. These cheesy potato croquettes are made with creamy mashed potatoes, rich pecorino Romano, mozzarella and a sprinkle of Italian parsley, then coated in crunchy breadcrumbs and fried to a golden deliciousness. Whether you're serving them as a snack, party bite or alongside your favorite Italian meal, these croquettes are additive.

If you love classic Italian street food, these homemade potato croquettes (crocchette di patata in Italian) will transport you straight to the heart of Naples. With their crispy exterior and gooey cheese filling, they're a crowd-pleaser and go beautifully served with my easy marinara sauce.

What to know about this cheesy Italian potato croquette recipe

One of the best things about cheesy Italian potato croquettes is their versatility- especially when it comes to using left over mashed potatoes. If you have extra mashed potatoes from a previous meal, this recipe is a fantastic way to repurpose them into something crispy, golden, and delicious. Leftover mashed potatoes often have added butter and milk, which can add even more flavor to the croquettes. Just be sure they aren't too runny: if needed, you can firm them up by adding

a bit more grated cheese and flour to help with consistency.

If you're starting from scratch, making fresh mashed potatoes for croquettes is simple and worth the effort. Boil peeled, uncut, russet or Yukon gold potatoes until fork-tender, then just mash them with just enough butter and salt to enhance their flavor without making them too soft. You want a firm potato mixture that holds its shape when formed into croquettes. Chilling the mixture before forming the croquettes makes the process much easier, as it helps firm up the texture and prevents them from falling apart. Letting the mixture rest in the fridge for at least 30 minutes-or even overnight-ensures the croquettes hold their shape when rolling, coating and frying, resulting in a perfectly crisp and golden exterior.

Whether you're using leftover mashed potatoes or making them fresh, these cheesy Italian potato croquettes are delicious!!!! Please leave me a comment when you make this. I love hearing from you. It's my favorite part and it helps others. THANKS!!!!

Ingredients

- 3 cups oil for frying (canola olive-oil blend)
- 3 large potatoes
- 2 eggs slightly beaten
- 1 cup grated pecorino Romano cheese
- 1/3 cup flour
- 2 Tbsp. chopped Italian parsley
- 6 mozzarella sticks cut in half
- Salt and pepper to taste
- FOR THE COATING
- 2 large eggs slightly beaten
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 2 Tbsps. chopped Italian parsley

Instructions

1. Peel the potatoes and cook uncut in boiling salted water until fork tender. Then mash or rice them
2. In a bowl combine the mashed potatoes, beaten eggs, flour, pecorino Romano, and parsley. Salt and pepper to taste.
3. Mix well to combine, the consistency should be wet enough to form but dry enough as to not fall apart.
4. Using a tablespoon or cookie scoop grab roughly a 1/4 cup of the potato mixture place in the palm of your hand and place a piece of mozzarella cheese in the center than roll into log shape about 2 inches long. Repeat the process for all the potatoes. You should have 10 -12 croquettes.
5. FOR THE COATING AND FRYING
6. Place the slightly beaten eggs in a bowl in another add the breadcrumbs, grated Pecorino Romano, and Italian parsley
7. Dip each potato croquette first in the egg then roll each one in the breadcrumb mixture. Lay on a parchment lined baking sheet. At this time they can be placed in the refrigerator to set up (can be left overnight) or fried right away.
8. In a heavy pot heat 1 inch of the oil to 350 F.
9. Once the oil reaches frying temperature begin frying the croquettes in batches as to not overcrowd the pan 5-6 minutes or until golden on both sides.
10. Sprinkle with additional salt if preferred and chopped Italian parsley. ENJOY!!!