



## Kroket ( Potato Patties)

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 500 gr Potatoes ( cut small)
- 100 gr ground pork
- 50 ml milk
- 1 tbsp salt
- 1 tbsp pepper
- 1 tbsp sugar
- 1/2 onion chopped
- cilantro
- 2 tbsp flour ( mix with 1 tbsp water)
- 1 egg (beaten)
- bread crumbs
- oil for frying

### Instructions

- In a pan fried all potatoes, drain and smashed potatoes with mortar and pestle while potatoes still hot. Mix with cilantro
- In a frying pan, put a little vege oil, add onion , stir till soft , then add pork. cooked well
- Add milk, sugar, pepper, salt. mix well and add the flour mixture
- Still till mixture is thicken, set a side
- Take a little bit potato and make a ball, push in the middle to make a whole, add 1 tsp pork and close it. keep doing it till all potato done.
- In a plate pour bread crumbs, and in a bowl beat the egg
- Take 1 potato ball, roll it in egg then press it in bread crumbs
- Fried potato patties till golden brown

