



# Melted Crab Stick Croquette

15 portions



## Ingredients

### Croquette Dough

Knorr Potato Flakes	100 gr
Water	300 ml
Milk powder	20 gr
Nutmeg	1 gr
Knorr Chicken Powder	5 gr
Blue Band Master Original Margarine	20 gr

### Melted Crab

Crab sticks	5 pcs
Mozarella cheese	50 gr
Bread	80 gr
White egg	100 gr
Oil	100 ml

## Cooking Methods

### Making the Croquette Dough

1. Heat the water until it boils.
2. Prepare all the ingredients above in a bowl.
3. Pour hot water into all ingredients.
4. Wait until the dough is cold.

### Making the Melted Crab

1. Cut the crab and mozzarella stick as big as the little finger.

### Cooking the Melted Crab Croquette

1. Take the potato dough and fill with crab and mozzarella stick.
2. Put into the egg white and pour into the bread powder.
3. Shape into croquettes.
4. Put into the egg white and into the bread crumbs.
5. Heat oil and fry until golden yellow.
6. Ready to serve.