

Potato croquettes



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1/2 kg potatoes

150 g flour

1 tablespoon oil

spices (dried oregano / dried basil/ cumin), to taste

salt and pepper, to taste

oil for frying

Cook de potatoes in water with a pinch of salt. Drain and mash. Allow to cool a little bit. Add the flour, oil and the spices.

Mix well.

Form little balls (or any shape you like) and fry in hot oil until golden.

Serve as an appetizer or as a garnish.