

Sue has been fishing for recipes in the darker corners of the Internet again! This recipe made enough for two meals for us, so we had an indoor picnic last night!

Ingredients:-

500g of Potatoes, boiled and mashed
1 Tbsp of Oil
500g of minced Pork
1 Onion, finely diced
2 Tbsp of Soy Sauce (Gluten free for us)
1 Tbsp of Rice Wine Vinegar
1 Tbsp of Shaoxing cooking Wine
½ Tsp of Sugar
50g of Self Raising Floor (Gluten free here)
2 Eggs beaten
2 Cups of Breadcrumbs (Gluten free bread wuzzed works well)
1 Carrot, finely diced
Oil to fry
Salt & Pepper

Method:-

(1) Boil and mash the Potatoes, leaving a few smalls chunks. Add to a bowl.
(2) In a pan fry the Onion and Carrot until the Onion is translucent.
(3) Add the minced Pork, season with Salt & Pepper and fry until the Pork is cooked and slightly browned.

(4) Add the Pork mixture to the mashed Potato and mix well.
(5) Add the Soy Sauce, Rice Wine Vinegar, cooking Wine and sugar. Mix in well.
(6) Divide the mixture into balls and then roll out slightly.
(7) Coat each Korokke in turn in Flour, Egg and Bread Crumbs.
(8) Fry in small batches and drain on kitchen paper.

Serve with Tonkatsu Sauce. (Recipe Here)

?Korokke is the Japanese name for a deep-fried y?shoku dish originally related to a French dish, the croquette? According to Wikipedia. The resemblance is clear, just with an add Asian twist. These are effectively street food to eat on the run, as it were and I?m sure they work remarkably well.