



## Recipe Service

**HACO** swiss

Recipe: **Dauphine Fritters with Fish**  
*an interesting variation for fish lovers*

Product Group: Potato Croquette Mix

Serving size: 10



### Ingredients:

- 5 oz **“HACO Swiss” Potato Croquettes Mix, #509**  
12 fl. oz water  
38 oz pâte-à-chou (salted)  
46 oz fresh cod fillets  
 $\frac{2}{3}$  – 1 oz **“HACO Swiss” Fish Bouillon #409**  
 $\frac{1}{2}$  oz fresh parsley and dill twigs  
some white pepper and **“HACO Swiss” Hacomat Seasoning Powder, #513** (according to taste)  
5 fl. oz. loss of oil while deep frying

### Mise-en-place (preparation):

- blend “HACO Swiss” Potato Croquettes Mix with water and let draw
- steam cod and season with  $\frac{2}{3}$  oz “HACO Swiss” Fish Bouillon. Cool down quickly and drain well. Crumble fish and season with remaining Fish Bouillon and dill
- chop parsley

### Directions:

Blend pâte-à-chou dough with the “Croquette Mix”. Carefully stir in crumbled fish and parsley. Season with pepper and “Hacomat”. Form small dumplings and deep fry at 360°F to 390°F

### Serving suggestions:

Serve hot with a Can-Can dip or any other dip of your choice. Serve with a mixed salad.  
Before deep-frying sprinkle with poppy seeds, sesame seeds, grated almonds or hazelnuts, coconut flakes.  
The dumplings can be prepared in advance and frozen. When needed, deep-fry the frozen croquettes.