

# WILD GARLIC CROQUETTES

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Serves 6

## INGREDIENTS:

1kg potatoes - peeled and diced  
50g butter  
100g wild garlic leaves - finely chopped  
2 eggs  
Splash of milk  
Salt and pepper  
100g dry breadcrumbs

## DIRECTIONS

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Pre-heat oven to 180°C.

Cook the potatoes in a large pan of salted, boiling water for 15 minutes. Drain and leave in the colander to steam dry for 2 minutes.

Put the potatoes back in the pan, add the butter and mash until smooth. Season with salt and pepper.

Stir in the wild garlic and then leave to cool fully. Transfer the mixture to the fridge and chill for around 30 minutes.

Divide the mixture evenly into 12 and form into sausage shapes.

Beat the eggs and milk in a bowl. Put the breadcrumbs in another bowl.

Dip each of the sausage shapes into the egg mixture and then the breadcrumbs to coat.

Place onto a non-stick baking tray and bake for around 25 minutes, until golden.

Enjoy with a simple, homegrown salad!