

## Bitterballen & Croquettes

Serves 120 Bitterballen or 40 Kroketten

### *Ingredients:*

4 oz	Butter
6 oz	White flour
26oz	Bouillon
1 lbs	Meat (veal, beef, pot roast enc. Don't grind but chop it fine.)
2 oz	Chopped parsley
3 pieces	Egg, beaten
4 oz	Bread crumbs
2 oz	Yellow mustard
To taste	Salt & Pepper

### Appetizer



### *Preparation:*

- Cook the meat thoroughly. Reserve the broth.
- Melt the butter in a pan, add the flour, and cook at low heat for about 10 minutes, until flour is cooked.
- Add the cold bouillon, little by little. Sauce must stay as thick as possible
- Add the meat, parsley and the mustard.
- Add salt, pepper and maggi to taste.
- Cool down.
- Shape the bitterballen/croquettes.
- Bread them in flour, eggs, breadcrumbs,
- To play it safe and avoid "leaking" in the deep fryer, repeat step 8 a second time.
- Deep-fry at 180° C. golden brown.
- Serve hot, with mustard on the side.