

# Monk's Cheddar Potato Croquettes with Mushroom Gravy

Yield: 20 croquettes

## Ingredients

### Potato Croquettes

- 1.5 lbs russet potatoes, peeled and quartered
- 1 container Monk's Cheddar Fauxmage
- 1 tbsp flax + 2 tbsp water (vegan egg)
- S & P
- ½ cup + 4 tbsp flour (divided)
- ½ cup oat milk
- 1.5 cups panko crumbs
- veg oil for deep frying
- chives for garnish (optional)

### Mushroom Gravy

- ¼ cup vegan butter
- 1 sweet onion, diced
- 16 oz button mushrooms, sliced
- ½ cup sweet red vermouth
- ¼ cup AP flour
- 3 cups veg stock
- 1 tsp minced fresh thyme

## Method

### Potato Croquettes

1. Add potatoes to a pot, cover with cold water & season with salt. Cook until potatoes pierce easily with a knife. While potatoes cook, prepare vegan egg by combining 1 tbsp ground flax with 2 tbsp water and let sit 10 minutes to thicken.
2. Drain potatoes, add back to pot & mash with Monk's Cheddar Fauxmage, flax egg and a few pinches of salt and pepper (to taste).
3. Cool potato mixture slightly then roll into balls (2 tbsp each).
4. Refrigerate potato balls until completely cool and firm.
5. To bread croquettes you will need three bowls. To first bowl add: ½ cup flour, to the second bowl add ½ cup of oat milk mixed with 4 tbsp of flour, & to third bowl add 1.5 cups panko crumbs.

6. Roll potato balls in the flour, then oat milk mixture and then panko crumbs. Place on a baking sheet until ready to fry. (The milk mixture will thicken a bit as you go, you can thin out with a splash more milk if necessary.)
7. Heat veg oil to 350°F in either a deep fryer or a pot which is deep enough to prevent the hot oil from spilling over when you are frying the croquettes. (They should be covered with oil during frying.)
8. When oil comes to temperature begin frying the croquettes in small batches for 2-3 minutes per batch. They are ready when golden brown and hot in the middle. Drain on paper towels. Serve with Mushroom Gravy and garnish with chives if desired.

### **Mushroom Gravy**

1. In a cast iron pan, saute onions and mushrooms in vegan butter until softened and golden brown.
2. Deglaze the pan with vermouth.
3. Stir in AP flour and cook while stirring for a couple of minutes.
4. Add veg stock, thyme & season with salt and pepper. Bring to a boil & reduce to a simmer for a few minutes.
5. Transfer to a small pot, and blitz everything together with an immersion blender.
6. Taste and adjust seasonings.
7. Serve hot with potato croquettes.