

Cheesy Croquettes

Made with: Vegit Cutlet Mix

Ingredients

- 1 packet Vegit Cutlet Mix.
- 200 ml water.
- 2 tbsp mozzarella cheese.

Method of Preparation

- Add 150 ml of water to the Veg Cutlet Mix, stir well and keep aside for 5 minutes.
- Divide this mixture into 12 equal portions.
- Shape each portion into a croquet (cylindrical shape) and stuff ¼ tsp of cheese into each croquets.
- Add 50 ml water to the batter mix and stir well.
- Dip and coat the croquettes with the batter and then roll them on the bread crumbs.
- Deep fry in hot oil till golden brown.