



Krokets and bitterballen Recipe

Thank you for trying our amazing kroketten. Here are some hints to get them perfect every time.

Pre heat deep fryer to 350 degrees with vegetable oil, corn oil, peanut oil or sunflower oil.

Put in frozen for approximately 4-5 minutes for bitterballen

7-8 minutes for kroketten. It is a good idea to give the basket a little shake 4 minutes in.

The idea is to make them nice and crispy on the outside and warm on the inside. If they burst the inside has gotten too hot and you should reduce the time in the deep fryer.

It is always best to try one in the oil first because most deep fryers do not have a reliable thermostat.

Air fryer

Although they can be cooked in an air fryer they will never get a good crust on the outside. We like around 390 degrees with the same time and at least sprayed with oil before they go in.

Good luck! Let us know how they turned out

Dutchy's European Market

Eet Smakelijk!