

# Pumpkin croquette



The characteristic of pumpkin croquette is the crispy batter. It is a dish that is easy for children to eat. It's simple and easy to customize. Arrangements with curry and cheese are especially popular.

**Duration:** 30 min

## Ingredients

No.	Name	Quantity
1	Pumpkin	60 grams
2	Onion	15 grams
3	Ground chicken	15 grams
4	Wheat flour	some
5	Egg	some
6	Panko	some
7	Soy sauce	0.5 teaspoon
8	Mirin	0.5 teaspoon
9	Sesame	1 teaspoon
10	Miso	1 teaspoon
11	Mirin	2 teaspoon
12	Soy sauce	0.25 teaspoon

## Equipments

No.	Name
1	Saucepan
2	Vegetable knife

## Methods

No.	Image	Description
1	-	Peel the pumpkin. Cut into bite-size. Boil with water until it gets soft.
2	-	Drain water and toast lightly. Put into bowl and mush the pumpkin.
3	-	Stir-fry chopped onion and ground chicken. Add soy sauce and mirin. Mix with mashed pumpkin.

No.	Image	Description
4	-	Divide dough into 2 and make round balls. Cover by wheat flour, beaten egg and panko in this order. Deep fry at 180°C(356 °F).
5	-	Grind sesame and make sesame miso sauce by mixing the last 4 ingredients in the recipe.

**Recipe Details:** <https://www.cooking-sun.com/recipes/pumpkin-croquette/>