

# GLUTEN-FREE CROQUETTES



## GLUTEN-FREE PREPARATION FOR CROQUETTES

### MODE OF USE:

1. Put in a bowl 130 g of melted butter, add 50 g of filling according to one's taste. Wrap well with a spatula.
2. Add 130 g of evaporated milk (Type "Ideal"), 100 g of Mix and beat gently for about 1 hour.
3. Let it cool in the refrigerator for 30/40 minutes.
4. Shape in small pieces.