

Salmon and shrimp croquette, light curry mayo

Recette pour 4

Description

Crispy fried salmon and shrimp balls served with a curry mayonnaise. Great for cocktail parties or canapés.

Ingrédients

The meatballs

- 1 Unit(s) Salmon steak
- 24 Unit(s) Peeled medium shrimps
- 1 Unit(s) Shallot
- 6 Sprig(s) Chives
- 1 Unit(s) Garlic
- 3 Unit(s) Egg
- 100 Gr Wheat flour
- 100 Gr Japanese breadcrumbs (panko)
- 50 Ml Cream 35%

- Salt and pepper

Mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 200 Ml Vegetable oil
- 1 Tbsp White wine vinegar
- 1 Tbsp Curry

- Salt and pepper

Préparations

Temps de préparation **30 mins**

Préchauffez votre Friteuse à 375 F°

Preparation

Remove the skin from the salmon and cut it into medium cubes. Remove the tails from the shrimps and cut in 2-3 pieces each. Mince the french shallots and chives as well as the garlic.

Meatballs

In a bowl of a food processor, put the salmon, shrimps, garlic, shallots, one egg and blend into a smooth and

thick puree slowly adding cream. The puree must stay thick to be able to create the meatballs. Add chives and mix with a spatula.

In a bowl, beat 2 eggs.

Roll about 24 meatballs and dip them into flour, eggs and breadcrumbs.

Deepfry until gold and crispy.

Mayonnaise

In a mixing bowl, combine the egg yolk and mustard with a whisk. Slowly drizzle the canola oil while continuing to whisk together. Once you reach a nice creamy, thick consistency add the curry paste and season to taste with salt, pepper and acidity if you like.

Plating

On a small tapas plate or on a nice wooden cutting board, place the balls in a nice mound with a small bowl of mayonnaise beside. Garnish with some fresh herbs or arugula for some color!

Bon appétit!