

Ham and cheese croquetas, creamy smoked paprika sauce

Recipe for 30 croquetas

Description

A southern European specialty, perfect for the aperitif!

Note

Croquetas can be frozen, so don't hesitate to stock up!

Ingredients

Croquetas

- 300 Gr Yukon gold potatoes
- 3 Unit(s) Egg
- 150 Gr Manchego cheese
- 150 Gr Ham-style smoked pork shoulder
- 100 Gr Flour
- 100 Gr Japanese breadcrumbs (panko)

Smoked paprika sauce

- 1 Unit(s) Egg yolk
- 1 Clove(s) Garlic
- 150 Ml Canola oil
- 1 Tsp Smoked paprika
- 1 Tbsp Dijon mustard
- 1 Tsp Lemon juice

Preparation

- Preparation time **60 mins**
- Preheat your **deep frier** at **375 F°**

Set up

Peel and cook the potatoes in boiling salted water.

Grate the cheese and finely chop the ham.

Finely chop the garlic.

Croquetas

Once cool, mash the potatoes. Make sure the mashed potato is a little thick.

Add the eggs, flour, salt, pepper, chopped ham and cheese. Mix well.

Take small portions of the mixture (30 g), place them in the breadcrumbs and shape them into croquetas. Make sure they're well coated with breadcrumbs, and set aside in a cool place.

Fry the croquetas in small batches until golden and crisp. Drain on paper towels.

Smoked paprika sauce

In a bowl, whisk the egg yolk with the Dijon mustard, garlic and lemon juice. Add in the vegetable oil in a drizzle, while whisking constantly until you get a stiff mayonnaise consistency. Season with salt and pepper and add in the smoked paprika.

On the plate

Serve the croquetas warm or hot, with the smoked paprika sauce in a small dish. Sprinkle with fresh herbs for the finishing touch.

Bon appétit!