

Salmon and shrimp croquette, light curry mayo |

Recipe for 4 portions / 12 tapas

Description

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

Ingredients

The meatballs

- 200 Gr Salmon steak
- 200 Gr Peeled medium shrimps
- 100 Gr Shallot
- 6 Sprig(s) Chives
- 2 Clove(s) Garlic
- 1 Unit(s) Egg
- 25 Ml Cream 35%
- 50 Gr Flour
- 100 Gr Japanese breadcrumbs (panko)

- 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

Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **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.

On the plate

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!