

Tapena

GRAB A FORK



Ham and Mushroom Croquettes

Serves 6-8

Pair with: Tapeña Tempranillo

Ingredients

- 3 Tbsp butter
- 1 cup onion, minced
- 1 cup mushrooms, cleaned, stemmed and finely chopped
- 1 cup flour
- 1/4 tsp ground nutmeg
- 3/4 cup milk
- 1/2 cup chicken stock
- 4 oz procuttito or ham, finely chopped
- 2 eggs, lightly beaten in a bowl
- 1/4 cup all purpose flour
- 1/2 cup bread crumbs
- Oil for deep frying

Directions

Stir together both oils in a measuring cup with a spout. Melt butter and cook onion until translucent. Add mushrooms and cook for 5 minutes, until mushrooms have released their liquid and are dry.

Add flour and nutmeg and stir until flour browns and looks dry. Add cold milk and stir until smooth. Whisk in the broth. Bring mixture to a boil and cook until thick. Thoroughly stir in the ham. Cool the dough for 2 hours.

Roll about a tablespoon into 2 – 2 1/2" long logs.

Combine 1/4 cup flour and 1/2 cup breadcrumbs and place in a bowl. Roll each log first in flour/breadcrumb mixture, then beaten egg mixture and again in the flour/breadcrumb mixture.

Put the coated logs on a lined baking sheet and refrigerate for 30 minutes.

Fry in very hot oil until brown, turning once, about 3 minutes. Drain on paper towels and serve warm.