

Ham and cheese croquettes



Makes 24

Ingredients

25 g	butter
½	small onion finely diced
50g	plain flour
250ml	milk
140g	smoked ham diced
5	mature cheddar coarsely grated
50g	gruyere finely grated
1 tsp	Dijon mustard
2 tbsps	cream.

Coating

2x	large eggs
50g	plain flour
140g	bread crumbs sunflower oil.

Tomato chilli jam

300g	ripe tomatoes roughly chopped
1x	long red chilli deseeded finely diced
1x	small red onion finely diced
4x	garlic cloves crushed
100g	brown sugar
100ml	red wine vinegar.

Method

- Melt butter and gently fry onion, stir in flour and cook for 30 seconds.
- Gently add the milk stirring constantly and cover over low heat for 5 minutes until thick and glossy.
- Stir in the ham, cheese, mustard & cream and season to taste.
- Cook for an additional minute until cheese is melted, stirring constantly.
- Pour into a bowl and cover the surface with cling film to stop a skin forming. Leave to cool then chill for a minimum of 4 hours or overnight- the mixture needs to be very still to form the croquettes.
- Take heaped teaspoons of the mixture and with wet hands, roll into 24 small oval croquette shapes and place on a tray.
- Beat the eggs in a shallow bowl, put the flour on a plate and half of the breadcrumbs in a bowl.
- Roll each of the croquettes lightly in flour, then dip in the egg wash before coating in breadcrumbs.
- Place on a baking tray lined with baking parchment. Use the remaining breadcrumbs to top up the bowl halfway through the coating process.
- Chill for 30 minutes or freeze for 1 month maximum.
- Meanwhile, make the tomato chilli jam. Put all the ingredients in a large saucepan and bring to a gentle simmer. Cover loosely with a lid and cook for 50 - 60minutes. Stir occasionally until thick. Leave to cool before serving.
- Fill a large saucepan one third full with the sunflower oil and heat to 180°C. Using a slotted spoon lower maximum of 6 croquettes into the oil and cook until evenly golden brown on all sides
- Transfer to a baking tray lined with paper towel to drain, cook the remainder and serve with the tomato chilli jam.