



Making cheese croquettes



Ingredients

- 250 250 grams grated Henri Willig Gouda cheese
- 500 500 millilitres vegetable stock
- 75 75 g unsalted butter
- 100 100 grams of flour
- 1 1 clove of garlic
- 1 1 tablespoon of mustard
- 4 4 gelatine leaves
- Onion powder, salt and pepper to taste
- 2 2 eggs
- 50 50 g flour
- Breadcrumbs

Preparation

These cheese croquettes are a delicious alternative to regular croquettes!

This is how to make about 25 cheese croquettes:

Soak the gelatine in cold water. Meanwhile, melt the butter with the garlic clove in a pan over medium-high heat. Once the butter is melted add the flour and stir until cooked. Keep stirring and then add the stock little by little until everything is absorbed.

Turn off the heat and add the cheese, mustard, onion powder, pepper, soaked gelatine and salt.

Stir well and then put the mixture in a baking dish with foil over it. Leave it to cool for an hour outside the fridge and then another about 4 hours in the fridge.

For breadcrumbs, put the flour, eggs and breadcrumbs each in a separate deep dish. Roll balls of the cheese mixture and pass through the flour, then the egg and then the breadcrumbs. Put them in the fridge for a while and then it's time to deep-fry. About 3 minutes per ball.

Thanks for your delicious recipe Danielle (@Foodaholic.co.uk)