

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Colliers Cheddar Cheese & Smoked Ham Croquettes

250ml Milk

1 Bay Leaf

Tarragon stalks – small bunch

Onion - half

40g Butter

40g Flour

200g Colliers Cheese, grated

100g Smoked Ham cooked & cubed

1 pinch of Smoked Paprika

1 tsp Tarragon chopped (reserved stalks)

Plain Flour for dusting

2 Eggs, beaten

150g Breadcrumbs

Infuse the milk, for thirty minutes over a low heat with the bay leaf, tarragon stalks & onion. Strain & set aside.

In another pan melt the butter, add the flour, cook for 2-3 mins & slowly whisk in the infused milk. Allow to cook gently on the stove for 5 mins or so. This will make a very thick sauce. To this add the Colliers cheese, diced smoked ham & chopped tarragon, stirring well. Spoon the mix into a shallow tray, cover and place in the fridge to chill for 2 to 3 hours.

When the mix has cooled & firmed up, spoon out small quantities about the size of a dessert spoon (make in to quenelles using 2 spoons if being cheffy) or roll into a sausage shape if easier. Drop into the flour for dusting. Next dip these into the beaten egg and finally the breadcrumbs. (To ensure the cheese mixture does not come out when frying you can double dip by placing back into the egg again and into the breadcrumbs)

At this stage the croquettes can be put back into the fridge until ready to cook.

Set a fryer to 180°C and fry the croquettes until golden – for 5-6 minutes.

Drain on to kitchen paper & serve as they are or with a spicy tomato relish.