Snacks & Tapas

- Croquetas de Jamón

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Ingredients

- 250 g of chopped serrano ham, finely chopped
- 1 onion, very finely chopped

Béchamel:

- 500 ml whole milk
- 100 g flour
- Frying oil
- Salt, pepper, muscat to taste

To coat the croquettes:

- Breadcrumbs(paniermehl)
- 2 eggs
- Frying oil

Method

1. Fry the onion until translucent.
2. Pour in the flour and mix well. Let it fry for a moment (constantly mix).
3. Pour in the milk. Put the heat slightly higher until the milk heats up (don't let it boil). Continuously mix until the sauce begins to thicken.
4. Add the ham, mix well. Set aside and let it cool down.
5. Prepare for coating. Beat the eggs in a bowl, then in a separate bowl pour in breadcumbs.
6. Scoop a big (half) tablespoon of the sauce, form a croqueta, coat it with breadcrumbs, then dip it in the egg, then coat again with breadcrumbs. Set aside.
7. Heat the oil (~180 C) on the pan for deep frying.
8. Put croquetas in oil, let it fry until golden brown, the flip aside and fry a little more until evenly colored.