



RECIPE



Boquerone Croquettes

with Doodles Creek Aioli, Caperberries & Fresh Chives
Makes 24

Ingredients

- 1kg peeled cut potato (a mashing potato such as Pontiac)
- 1 x 75g tray **Boquerones** (Spanish white anchovies), chopped
- 2 tablespoons parsley, chopped
- Fresh ground black pepper
- 100g grated **Manchego** or **Cheddar** cheese
- 50g butter
- 1 small diced onion
- Egg wash (1 egg + ½ cup milk, whisked lightly)
- 1 egg yolk
- Bread crumbs
- Plain flour
- Oil for deep frying

Method

- Steam the potatoes. While they are cooking, gently sweat the onions in about 20g of the butter until translucent. When soft take off the heat. Cool.
- Mash the onions and Boquerones (add all the liquid from Boquerones packet) into a paste with a fork in the pan. Add the parsley and freshly ground pepper and set aside.
- When the potatoes are tender, mash them or use a potato ricer to puree them. Mix in the remaining butter, egg yolk and cheese to the Boquerone mixture (never use a food processor or the potatoes will be gluey). Taste for seasoning. If the mixture is loose, add a little plain flour.
- Sprinkle flour onto the bench, roll mixture out into a long sausage and cut into bite sized pieces. Put pieces onto a tray and refrigerate until cold.
- Dust with flour, dip in egg wash and cover with bread crumbs, then put back into the fridge until required.

Deep fry (180°C) in oil until golden, and drain on absorbent paper.
Serve with **Doodles Creek Aioli**, caperberries & fresh chives.

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