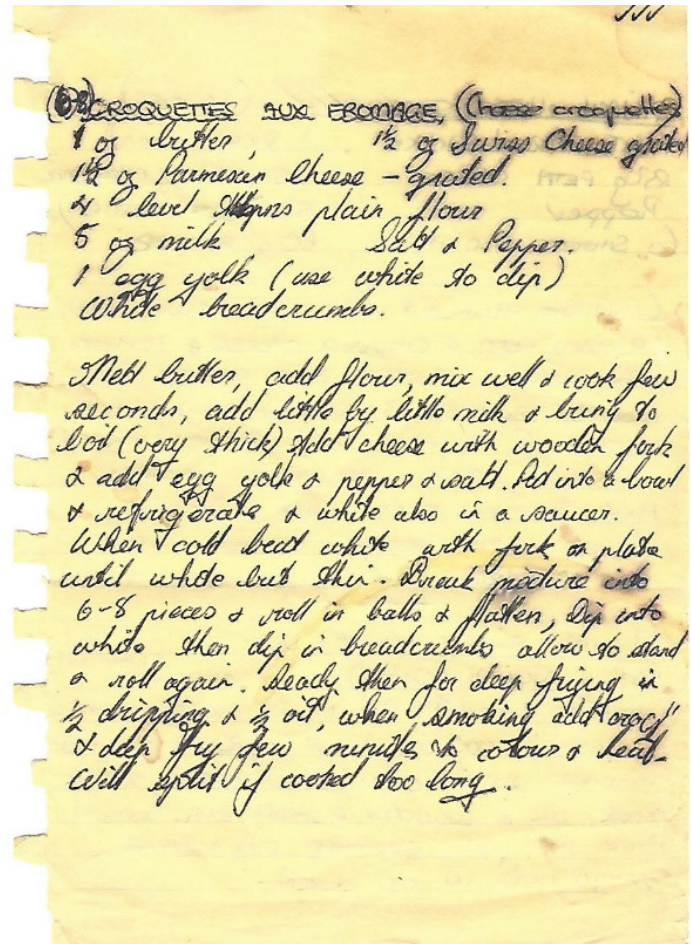


# ***Qroquettes Aux Fromage***

## **Cheese Croquettes**

- 1 oz butter (30g) butter
- 1½ oz (45g) Grated Swiss cheese
- 1½ oz (45g) Grated Parmesan cheese
- 4 level tblsp plain flour
- 5 oz (140ml) milk
- 1 egg yolk (use white to dip)
- White breadcrumbs
- Salt & Pepper



Melt the butter then add the flour. Mix well and cook a few seconds. Add milk little by little and bring to the boil (very thick). Add the cheeses with a wooden fork, then egg yolk, pepper & salt. Put into a bowl and refrigerate. Place the egg white in a saucer.

When cold, beat the egg white with a fork on a plate until white but thin. Break croquette mixture into 6-8 pieces & roll in balls & flatten. Dip into egg white then breadcrumbs, allow to stand, then roll again.

Heat 50/50 dripping (butter) and oil. When smoking, add croquettes and deep fry for a few minutes to colour and heat. Will split if cooked too long!

**Makes 6-8**