

OVERALL time: 70 mins

Spicy Chorizo & Cheese Croquettes

Golden, crispy croquettes filled with smoky chorizo, creamy cheese and a hint of spicy peri-peri, served with a zesty lemon yoghurt dipping sauce.

Metric

Number of servings : 2

ingredients

Croquettes

- 2 tsp Olive Oil
- 250 g Chorizo, finely chopped (can be replaced with ham)
- 0.5 Small White Onion, finely chopped
- 2 Tbsp Butter
- 250 ml Flour
- 250 ml Full Cream Milk
- 1 tsp Salt
- 1 tsp White Pepper
- 0.25 tsp Ground Nutmeg
- 2 tsp Cape Herb & Spice Portuguese Peri Peri Rub
- 200 g Mature Cheddar, grated
- 200 g Parmesan, Pecorino or Gana Padano, grated
- 2 Large Eggs, lightly beaten
- 625 ml Panko Breadcrumbs

Lemon, Mayo & Yoghurt Dipping Sauce

- 60 ml Good-Quality Mayonnaise
- 60 ml Double Cream Plain Yoghurt
- 1 Lemon, zest
- 1 Juice of Lemon
- Salt and Pepper to taste

To Serve

- 1 Tbsp Chopped Chives
- 1 Lemon, wedges

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 45 mins | COOKING TIME: 25 mins

Croquettes

Heat the olive oil in a large skillet over medium-high heat. Add the chorizo and fry for 5 minutes until lightly browned and fragrant. Add the onion and sauté for 6-8 minutes until softened and golden. Remove from the pan and set aside.

Add the butter to the same skillet. Once melted, stir in $\frac{1}{2}$ cup flour and cook for 1-2 minutes until a roux forms. Reduce the heat to medium and gradually add the milk, about $\frac{1}{3}$ cup at a time, stirring continuously and allowing each addition to absorb before adding more.

Season with salt, white pepper, nutmeg, and **Cape Herb & Spice Portuguese Peri Peri Rub**. Cook for a further 10 minutes, stirring regularly until thick and smooth. Stir through the chorizo mixture and grated cheeses, mixing until melted and fully combined. The mixture should be thick and hold its shape.

Transfer the filling to a baking paper-lined dish and allow to cool. Refrigerate for at least 2-3 hours, preferably overnight, until firm.

To crumb the croquettes, place the remaining $\frac{1}{2}$ cup flour into one bowl, the beaten eggs into a second bowl, and the panko breadcrumbs into a third bowl. Scoop about 2 tablespoons of filling and roll into even log shapes using wet hands. Coat each croquette in flour, then egg, and finally panko breadcrumbs. Chill again for 15-20 minutes before frying.

Heat canola oil in a deep skillet or small pot to 175 °C. Fry the croquettes in small batches for 4-5 minutes until golden brown and crispy on all sides. Drain on paper towel.

Lemon, Mayo & Yoghurt Dipping Sauce

Combine the mayonnaise, double cream plain yoghurt, lemon zest and lemon juice in a bowl. Season with salt and pepper to taste and mix until smooth.

To Serve

Serve the croquettes warm; if need be, place into an air fryer to gently reheat. Garnish with chopped chives and lemon wedges and serve with lemon-mayo dipping sauce on the side.

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Add the butter to the same skillet. Once melted, stir in ½ cup flour and cook for 1-2 minutes until a roux forms. Reduce the heat to medium and gradually add the milk, about ⅓ cup at a time, stirring continuously and allowing each addition to absorb before adding more.

Season with salt, white pepper, nutmeg, and **Cape Herb & Spice Portuguese Peri Peri**

Rub. Cook for a further 10 minutes, stirring regularly until thick and smooth. Stir through the chorizo mixture and grated cheeses, mixing until melted and fully combined. The mixture should be thick and hold its shape.

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