



CROQUETAS DE JAMÓN

BY JASON HALL, CMC

INGREDIENTS

- 1 c. Milk
- 0.5 Small onion sliced
- 1 Bay leaf
- 2 Peppercorns
- 1 Thyme sprig
- 2 T. Butter
- 3 T. Flour
- Pinch smoked paprika
- Pinch nutmeg
- 6 oz. Spanish ham (prosciutto)
- 4 oz Cooked and diced chicken breast
- 2 c. Bread crumbs ground
- 2 Eggs lightly beaten

YIELD: 1 DOZEN



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METHOD

1. Place the milk onion bay leaf peppercorns and thyme in a sauce pot.
2. Heat until the milk is scalded.
3. Strain mixture into a bowl.
4. Melt the butter in a sauce pan, gently stir in flour, cook for 2 min stirring constantly. When the roux begins to brown slowly add strained milk, continue to cook on low and add the nutmeg and the paprika.
5. Heat 1T. oil in a small skillet add the ham and render out any fat. Add the ham and the chicken to the white sauce and continue to cook until the sauce thickens about 2 min.
6. Remove from the heat and cool mixture over an ice bath. Once solidified form the mixture into croquettes. Roll in breadcrumbs then egg mixture then back in bread crumbs to finish. Refrigerate 10min.
7. Fry gently until just golden brown.

Serve with Romesco or Aioli

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