

# STEAMED HAM HOCK AND GORGONZOLA CROQUETTES

## EQUIPMENT

CHEF'S KNIFE, SMALL AND LARGE MIXING BOWLS, POTATO MASHER, PERFORATED BAKING TRAY, POTATO PEELER

## INGREDIENTS

1 SMOKED HAM HOCK, 5 MEDIUM SIZE POTATOES, 80-100GM GORGONZOLA CHEESE, 3 WHOLE EGGS, 100-150GM PLAIN FLOUR, 100-150GM PANKO BREAD CRUMBS, SEA SALT, CAPERBERRIES, OIL SPRAY

## METHOD

PLACE THE HAM HOCK ON A LARGE PERFORATED BAKING TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 100°C FOR 1 HOUR.

WHILE THE HOCK STEAMS PEEL 5 MEDIUM SIZE POTATOES AND CUT THE POTATOES IN HALF. REMOVE THE HOCK FROM THE OVEN AND ADD THE POTATOES TO THE TRAY AND RETURN TO THE OVEN.

ONCE THE HOCK IS COOKED REMOVE FROM THE OVEN. PLACE THE POTATOES INTO A MEDIUM SIZE MIXING BOWL AND MASH THE POTATOES. ADD THE GORGONZOLA TO THE MASH IN SMALL PIECES AND SET ASIDE.

REMOVE THE SKIN FROM THE HAM HOCK AND DISCARD, STRIP THE MEAT OFF THE HAM HOCK AND CUT IT INTO SMALL PIECES AND ADD TO THE MASH POTATO MIXTURE. MIX ALL INGREDIENTS TOGETHER UNTIL WELL COMBINED AND COOL SLIGHTLY FOR 10-15 MINUTES.

SHAPE THE CROQUETTE MIXTURE INTO GOLF BALL SIZED PORTIONS AND PLACE ONTO A LARGE TRAY AND SET ASIDE. SET UP A CRUMBING STATION WITH A BOWL OF FLOUR, BEATEN EGG AND BREADCRUMBS.

FLOUR EACH CROQUETTE FOLLOWED BY EGG WASH AND FINALLY COAT EACH CROQUETTE IN BREAD CRUMBS.

PLACE THE CROQUETTES ONTO A BAKING TRAY LINED WITH BAKING PAPER AND SPRAY THE CROQUETTES WITH OIL SPRAY AND PLACE THE TRAY INTO A PRE-HEATED OVEN COMBI SETTING 210°C FOR 15-18 MINUTES UNTIL GOLDEN BROWN.

ONCE COOKED SERVE CROQUETTES WITH CAPERBERRIES AND A COLD BEER.

## HINTS & TIPS

- CROQUETTES MAKE A GREAT BAR SNACK OR WEEKEND AFTERNOON NIBBLE, BE ADVENTUROUS WITH WHAT YOU ADD ALMOST ANYTHING GOES, JUST MAKE SURE YOU SERVE THEM HOT FROM THE OVEN.

- KEEP THE HAM HOCK BONE AND SKIN AND ADD IT TO A POT OF WATER TO MAKE A BASE STOCK FOR YOUR NEXT SOUP.