



Amanda
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Ingredients • 10 persons

Romesco sauce

200 g roasted red pepper
100 g roasted almonds (whole)
15 g sherry vinegar
10 g chopped garlic
5 g smoked paprika
100 g olive oil
5 g salt

Thick mustard bechamel

200 g whole milk
30 g salted butter
30 g plain flour
30 g whole grain mustard
8 g salt

Croquette mix

300 g mashed baked jacket potato (no skin)
100 g mustard bechamel (thick)
250 g salmon roulade
10 g basil
10 g salt
20 g parmesan

Finished croquette

1 kg croquette mix
100 g plain flour
100 g egg (beaten)
• 100g breadcrumbs
• Oil for frying

Salmon croquette with romesco sauce

Steps to prepare

Preparation time: 60 minutes • **Cook time:** 10 minutes

Romesco sauce: Combine all the ingredients except the oil in a food processor. Pulse a few times until a coarse paste is achieved. Slowly add the olive oil on low speed until a pesto-like sauce is formed.

Thick Mustard Bechamel: In a pan, melt the butter. Stir in the flour and mustard until a dough-like consistency is formed. Heat the milk and slowly add it to the flour mixture over heat, stirring until thickened. Ensure the mix cooks out so the flour thickens. Remove from heat and chill.

Croquette Mix: In a food processor, blend the potato, half of the salmon, parmesan, basil, salt, and bechamel until a dough-like consistency forms. Flake the remaining salmon and stir it through the mix. Allow it to chill and firm up. If the mix is too wet, fold in some breadcrumbs to help it dry out.

Finished Croquette: Weigh out the croquette mix into 50g balls and mold into small even cylinders or balls. Lightly dust the croquette in plain flour, dip it in the beaten egg, ensuring it's completely covered. Coat in breadcrumbs and let it sit for a few minutes. Heat oil to 160°C and lightly deep fry the croquette until golden brown and cooked through.

Serving: Serve the croquette warm and place the romesco sauce into a dipping dish.

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