

Crozet croquette, Sibrastgfaller Bergkase mornay, grilled Panko

Recipe for 12

Description

A pastry that's very well known in the Hautes-Alpes region of France, and more specifically in Haute-Savoie.

The coquillettes au fromage we know in Quebec are another way of doing things, each with products from its own region.

Ingredients

Crozets cooking

- 120 Gr Crozets pasta
- 2 Pinch(es) Salt
- Salt and pepper

Sibrastgfaller Bergkase Mornay

- 70 Gr Butter
- 70 Gr Flour
- 400 Ml Milk
- 2 Pinch(es) Nutmeg
- 200 Gr Sibrastgfaller Bergkase cheese
- 2 Unit(s) Egg yolk
- Salt and pepper

English-style breadcrumbs

- 125 Gr Flour
- 1 Berries Egg
- 2 Berries Egg white
- 750 Ml Japanese breadcrumbs (panko)
- Salt and pepper

Preparation

- Preparation time **90 mins**
- Preheat your **Fried** at **375 F°**
- Resting time **30 mins**

Crozets cooking

In a saucepan of boiling, salted water, plunge the Crozet pasta into the water and cook for around 15 to 20 minutes, watching over the cooking time from the 12-minute mark.

Drain, cool and spread out on a cloth.

Sibrastgfaller Bergkase Mornay

In a saucepan, using a wooden spatula or a whisk, melt the butter, add the flour and mix well, taking care not to color the mixture (white roux).

Gradually add the milk, keep stirring, and bring to the boil for two minutes.

Season with salt, pepper and nutmeg, then add the grated cheese and mix well again.

Off the heat, add the egg yolks and whisk well.

Bread the croquettes

Mix the Mornay with the Crozet pasta, spread out on a baking sheet (cover with cling film) and chill in the fridge.

Once the mixture has hardened sufficiently, either scoop it out with an ice-cream scoop, or cut out a shape with a knife.) Place the chosen shapes in the freezer.

Prepare the breading bowls, one with the flour, one with the egg and the two remaining egg whites, then the last with the Panko.

Dip the croquettes one by one in the flour, then in the egg and finally in the Panko. Repeat until you've reached the last croquette.

After the first frying, the shell may be too thin, in which case, dip the croquettes again in the English-style breadcrumbs.

Bon appétit!