



Croquetas de Jamón (Ham Croquettes)

Makes about 40 croquettes

For the croquettes:

- 1-1/2 tablespoons butter
- 2-1/2 tablespoons flour
- 1/2 cup milk
- 1/2 cup (3 ounces) pimento-stuffed green Spanish olives, chopped
- 3 ounces lean Spanish ham (preferably Ibérico), sliced thin, and finely chopped by hand
- 3 hard boiled eggs, coarsely chopped

- 1/2 teaspoon freshly ground white pepper, if needed, or to taste
- 1 teaspoon fresh lemon juice

To fry the croquettes:

- Abundant olive or vegetable oil for frying
- About 1/4 cup flour
- 2 whole eggs, beaten with 2 tablespoons water
- About 1/2 cup fine commercial dry bread crumbs

To make the croquettes:

In a medium saucepan, melt butter and add flour. Cook over low heat, stirring, for about 1 minute. Slowly add milk and continue to stir with a whisk or wooden spoon for 3 minutes. Off heat, stir in remaining ingredients. Mix well and taste for seasoning; salt should not be necessary. Spread mixture on a pie plate, cover, and refrigerate for at least 30 minutes.

To form and fry the croquettes:

In a deep fryer or a pan with high sides, heat oil (at least 1 inch deep) to 340° F. Place flour, eggs, and bread crumbs in separate dishes. Using a small spoon and the palms of your hands, form croquettes about 1 inch in diameter. Dip them first in flour, then in egg, then in bread crumbs. Fry croquettes quickly in small batches until golden. Remove with a slotted spoon and drain on paper towels. Serve immediately.

Wine Pairing:

Marimar Estate Albariño

Recipe from:

The Catalan Country Kitchen, page 36
by Marimar Torres