

Recipe
Classic cheese kroket



Ingredients for the salpicon:

100 gram grated mature cheese
100 gram cheddar cheese
10 to 15 gram fresh herbs (i.e.: parsley, lovage or chives);
Vegetable stock powder or cube, preferably low-salt;
2 eggs;
60 gram butter
85 gram (wheat) flour
3,5 gram agar-agar
(White) pepper and salt
Keep to hand: lupin flour and (double) cream

Equipment:

Large pan, saucepan, grater if needed, heat-resistant measuring cup, rubber spatula, kitchen timer, knife and chopping board, some bowls.

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Determine (together) which fresh herbs you'd like to use and/or are available. Chop the fresh herbs finely and set aside for later use.

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Prepare 300 ml vegetable stock using the powder or cube in a saucepan and set aside. Ensure the stock doesn't taste too salty, for the cheese adds saltiness as well.

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Measure the cheddar and chop into tiny cubes or grate, in order for it to melt more easily.

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Split the eggs. The whites can be refrigerated for the moment. Loosen the yolks a little with a fork. We'll need them shortly.

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Measure the agar-agar meticulously. Pour this gradually and divide evenly over the stock in the saucepan, making sure no big lumps form.

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Measure and prepare in following order:

60 gram butter
85 gram flour
The saucepan: mixture of stock and agar-agar.
Both cheeses and the chopped herbs.
Additionally needed: kitchen timer (or mobile phone).

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Now we're going to finish the salpicon on the cooker.

Put two pans on the heat simultaneously:

The saucepan with:

Stock and agar-agar. This can go on high heat. The minute it comes to the boil, you lower the heat and let the mixture gently cook for 2 minutes.

A large pan (or wok):

First we heat the butter on a low heat. Let the butter simmer gently to let most of the water evaporate.

Add the flour all at once and set the timer for 2 minutes. Make sure it's on a low heat. The flour needs to cook. Stir to prevent it burning.

If the time's up, you can add the vegetable stock from the saucepan IF this has cooked for its 2 minutes. Otherwise take it off the heat and continue later.

Make sure to add the entire contents of the saucepan. Use the rubber spatula. Mix well and add the egg yolks and the cheese. Allow the cheeses to melt in the roux while stirring.

What does the substance look like? Is it too thick? Add some cold water. Is it too thin? Add some lupin flour. Is oil floating on the salpicon? Add some cold water and mix well.

Taste! Season to taste with pepper, salt and spices. Classic options: mustard or mustard powder, nutmeg, lovage, worcestershire sauce. Out of the box options: coriander, (smoked) paprika, cumin or curry powder.

To make it creamier you might add a splash of double cream. Take the pan off the heat.

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Pour the salpicon onto a plate. Let it steam for a bit. Then cover it with cling film and put it in the fridge for at least 10 minutes.

Shaping and breading

Shaping Prepare: Cling film, ice scoop.

Put a piece of cling film on the work top. Put 3 to 5 flat scoops next to each other in the middle of the cling film. Fold the cling film around once and shape it. Roll it up. If needed, you can put it in the fridge or in the freezer for a short time.

Breading Needed: Eggs and breading

Take three deep plates. In the first one put fine breading that's been sieved, in the second put some lightly beaten egg (whites), in the third coarse breading.

Remove the kroketjes from the plastic. Perform a little reshaping, if needed. Roll them subsequently through: fine breading, egg, fine breading again, egg again, and finish with the coarse breading.

And there's your kroket! Put them in the fridge till you need them.