



Making cheese croquettes



Ingredients

- 250 250 grams grated Henri Willig Gouda cheese
- 500 500 millilitres vegetable stock
- 75 75 g unsalted butter
- 100 100 grams of flour
- 1 1 clove of garlic
- 1 1 tablespoon of mustard
- 4 4 gelatine leaves
- Onion powder, salt and pepper to taste
- 2 2 eggs
- 50 50 g flour
- Breadcrumbs

Preparation method cheese croquettes

Looking for a delectable twist on the traditional bitterball? Look no further! Our cheese croquettes are a delicious alternative that is sure to surprise your taste buds. With a creamy filling of melted cheese, mustard and spices, these bitterballs are an irresistible snack for any occasion. And the best part? You can easily make them at home. So grab your fryer, roll the balls and enjoy these flavourful cheese bitterballs. We'd love to show you how to make them!

Preparation

- 1: Soak the gelatine in cold water.
- 2: Meanwhile, melt the butter with the clove of garlic in a pan over medium-high heat.
- 3: When the butter is melted add the flour and stir until cooked.
- 4: Keep stirring and then add the stock little by little until everything is absorbed.
- 5: Turn off the heat and add the cheese, mustard, onion powder, pepper, soaked gelatine and salt.
- 6: Stir well and then put the mixture in a baking dish with foil over it. Let it cool for an hour outside the fridge and then another about 4 hours in the fridge.
- 7: For breadcrumbs, put the flour, eggs and breadcrumbs each in a separate deep dish.
- 8: Roll balls of the cheese mixture and pass through the flour, then the egg and then the breadcrumbs.
- 9: Put them in the fridge for a while and then it's time to deep-fry. About 3 minutes per ball.

Getting started with cheese croquettes!

This recipe from Daniëlle (@Foodaholic.nl) brings a new dimension to your drinks board. The cheese croquettes are a tasty treat that your guests will love. Dip them in your favourite dipping sauce and enjoy the creamy centre with a crispy crust. Thank you, Danielle, for this delicious recipe!