



Cheese Bitterballs



Ingredients

- 250 gram grated Henri Willig Gouda Natural
- 500 ml vegetable stock
- 75 gram unsalted butter
- 100 gram of flour
- 1 clove of garlic
- 1 tablespoon of mustard
- 4 gelatine sheets
- Onion powder, salt and pepper to taste
- 2 eggs
- 50 gram of flour
- Breadcrumbs

Looking for a delectable twist on the traditional bitterball? Look no further! Our cheese bitterballs 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.

Which cheese is best to use for cheese croquettes?

If you are going to make your own cheese bitterballs, choosing the right cheese is crucial. We recommend working with a young or young-aged cheese. These cheeses melt nicely and give a creamy, soft filling that is not too strong in flavour, keeping the bitterball nicely balanced. Want to vary the flavours? Then choose a young cheese with truffle or herbs and garlic from Henri Willig, for example. This way, you can easily give your cheese croquettes a twist.



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Get started with cheese croquettes!

This recipe by Daniëlle from foodaholic.nl will bring 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 like mustard or mayonnaise and enjoy the creamy centre with a crispy crust. Thank you, Danielle, for this delicious recipe!