



HAM CROQUETTES FOR SHARING



INGREDIENTS

- 90G FLOUR
- 80G OLIVE OIL OR OIL FOR FRYING
- 500 ML MILK
- 90G SERRANO HAM
- 120G WHEAT FLOUR
- 3 EGGS
- 200G BREADCRUMBS

PREPARATION



Heat the oil in a small saucepan; add the ham chopped into very small cubes. When lightly golden, add the flour bit by bit and heat it all through until the mixture is toasted.



When the "roux" is ready, add the warm milk little by little, dissolving the mixture and taking care not to leave lumps (béchamel). Cook through for a few minutes to make sure that the flour is not raw.



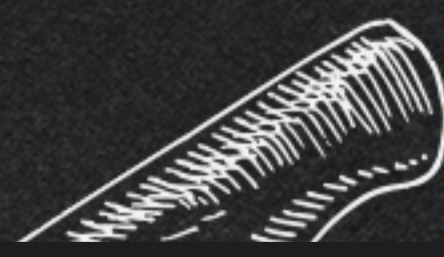
Tip the mixture into a tub with a little oil and leave it to cool in the fridge for at least 12 hours.



Use a spoon to take small portions of the béchamel and shape them quickly with your hands without warming the mixture. They can be in small balls or egg shapes. Roll them in the flour, then egg and breadcrumbs. Put them back in the fridge for at least 2 hours before frying.



Heat the oil and add the croquetas in small batches, so as to carefully control their frying. Once golden, place them on absorbent kitchen roll paper to remove excess oil.



Enjoy!