

HAM HOCK & VINTAGE CHEDDAR CROQUETTES

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

HAM HOCK & VINTAGE CHEDDAR CROQUETTES

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

EC993 Quicke's 24-Month Vintage Cheddar, grated	150g
CA663 Grubworkz Ham Hock, shredded	200g
DB007 Croxton Manor Unsalted Butter	25g
FL053 Viron Flour La Classique T55	25g
Milk	400ml
FL053 Viron Flour La Classique T55	80g
Salt	4g
White Pepper	2g
Whole eggs	2
Panko Breadcrumbs	100g
Vegetable Oil	300ml

Method

1. Melt the butter in a saucepan. Stir in the flour and cook for 1-2 minutes.
2. Take the pan off the heat and gradually stir in the milk to get a smooth sauce. Return to heat and, while stirring all the time, bring to the boil.
3. Stir in the grated Quicke's cheese and allow to melt. Don't re-boil the sauce or it will become stringy. Leave to cool, stir in the shredded ham hock.
4. Empty into a clean bowl, cover with clingfilm and refrigerate.
5. Mix the salt and pepper with the plain flour, crack the eggs into a bowl and whisk together.
6. Empty the Panko breadcrumbs into a bowl. Take the ham hock and cheese sauce out of the fridge, using a teaspoon scoop out and roll into croquette shapes using your hands.
7. Coat each croquette in the seasoned flour, and then the whisked eggs. Roll in the breadcrumbs, then re-dip them in the whisked egg and back through the breadcrumbs for even crispier croquettes.
8. Heat the oil in a frying pan. Shallow fry each croquette until crispy golden.
9. Using a slotted spoon, remove the croquettes from the oil onto kitchen paper to drain. Keep warm.



CRISPY HAM HOCK & QUICKE'S 24-MONTH
Vintage Cheddar Cheese Croquettes

Quicke's 24-month Vintage Cheddar

Handmade with milk from the farm's own herd of cows, the cheese is carefully matured for 24 months in a temperature and humidity-controlled room until it achieves a close, crumbly texture and what Mary describes as a "staircase of flavours". Rich, creamy, savoury and with a lovely mellow caramel note, it's a cheddar that has incredible length on the palate.

Grubworkz Ham Hock

We've worked closely with Grubworkz to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen. A big step up from gammon and pineapple, the sweet, tart flavour of our pineapple ketchup both complements and contrast with the slow-cooked, ready-touse ham hock.

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Viron La Flour Classique T55

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. Harvey & Brockless remain sole distributor in the UK for this highly sought after traditionally ground flour with no additives, chemical products or improvers added. Viron flour is unequivocally the main ingredient for so many prize winning breads.