



GOODROP

Scorched Corn, Pickled Jalapeno & Chipotle Croquettes with Green Jalapeno Aioli

(makes approx. 30-36)

INGREDIENTS:

Croquettes

- 5 corn cobs (husks & silk removed)
- 120g butter (coarsely chopped)
- 120g plain flour
- 70g canned pickled jalapenos (drained & finely chopped)
- 2tbsp chopped coriander
- 1 dried chipotle chilli (chopped finely)
- 200g manchego (finely grated)
- 65g chevre (coarsely chopped)
- 120g panko crumbs
- 2 eggs (lightly beaten)
- 300g plain flour

Tabasco Aioli

- 750ml aioli
- 10tbsp green tabasco

Fry

- Goodrop Premium Frying Oil





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METHOD:

Corn Stock

1. Boil 3 corn cobs in 1.5 litres of water in a large saucepan over high heat until corn is tender (10 minutes).
2. Reduce heat and simmer until water is infused with flavour (30min).
3. Strain (discard cobs) and measure 1 litre of stock (add hot water if necessary).

Croquettes

1. Meanwhile, scorch remaining corn cobs over naked flame until kernels are blackened (6-8min) cut kernels from cobs & set aside.
2. Melt butter in a saucepan over medium heat, add flour and stir continuously until smooth (2-4mins). Cook for another 2 minutes to cook out the flour.
3. Add 250ml of the corn stock, beating with a wooden spoon to incorporate, and cook until thickened (8-10 minutes) repeat until all stock is incorporated.
4. Reduce heat to low, add corn, jalapeno, coriander, chilli, then remove from the heat & stir in cheeses.
5. Pour into a 20 x 30cm lined baking dish, smooth top & refrigerate overnight.

6. Turn mixture onto a board and cut into 3cm x 8cm pieces.

7. Crumb with the panko, eggs & flour.

8. Deep fry at 180°C. Serve with Tabasco Aioli.

Tabasco Aioli

1. Combine aioli & green tabasco until well combined.
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