



SMOKED GOUDA AND RASPBERRY JALAPENO JAM CROQUETTES

SERVES 6 PREP TIME: 30 MINS

Ingredients:

100GMS BREADCRUMBS
50GMS BUTTER
2 EGGS
A PINCH OF CAYENNE POWDER
1.5 TBSP JARS OF GOODNESS RASPBERRY JALAPENO JAM (PLUS EXTRA TO SERVE)
75GMS PLAIN FLOUR
600GMS POTATOES
80GMS SIRIMON SMOKED GOUDA
2 LITRES FRESH FRY VEGETABLE OIL

Method:

- Tip potatoes into pan with water, season and bring to boil.
- Drain and let cool. Mash with butter and cayenne. Season to taste and let cool.
- While mash cools, tip flour into bowl and season well. Tip eggs into another bowl and breadcrumbs in another.
- Line baking tray with parchment.
- Flatten about 1 tbsp of mash into an oval in your palm. Dot a bit of the jam in the centre and top with a cube of cheese. Form mash around filling to encase. Repeat with rest of the mash.
- Coat croquettes in the flour, then egg and then breadcrumbs and line onto tray.
- Heat oil for deep frying and fry croquettes. Serve with more Jars of Goodness Raspberry Jalapeno Jam