

Iberico Ham Croquettes With Saffron Aioli

Ingredients

4 tbsp flour

1 1/2 c milk

5 tbsp butter

1 tbsp olive oil

3 tbsp minced shallot

2 tsp minced garlic

2 tbsp chopped thyme

3/4 c diced iberico ham

Directions

Melt the butter and olive oil in a medium sauce pan

Sauté the shallots and garlic for 1 minute

Add the flour and cook for 2-3 minutes until it forms a paste

Slowly whisk in the milk and bring to a boil

Add the ham and lower the heat, keep stirring until the croquettes are thick and releases from the sides of the pan, season with salt and pepper add the thyme

Remove from the pan cover with wax paper and let chill at least 5 hours

When cold roll the croquettes into 1 oz. balls

Bread using the 3 step bread method: flour, then egg, then bread crumbs

Fry them in oil at 350 degrees until golden brown

Next | Saffron Aioli

Saffron Aioli

Ingredients

1/8 teaspoon saffron threads

1 teaspoon white wine vinegar

3/4 cup mayonnaise

1 small garlic clove

1 teaspoon freshly squeezed lemon juice

Salt

Directions

In a small sauce pot, combine saffron threads and vinegar

Bring to a simmer and remove from heat

In a food processor, combine saffron vinegar mixture, mayo, garlic, lemon juice, a pinch of salt

Blend until well combined

Season to taste with salt and more lemon if needed