



Pink Lady® Apple and Cheese Croquettes

Makes approx. 30



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Ingredients:

Filling

- ♥ 3 Tbsp (45ml) butter
- ♥ 1 Pink Lady® apple, cored, peeled and finely diced
- ♥ 2 tsp (10ml) fresh thyme, chopped
- ♥ 3 Tbsp (45ml) flour
- ♥ ½ cup (125ml) cider
- ♥ 1 cup (250ml) cream
- ♥ ½ cup (50g) grated gruyere
- ♥ ½ cup (60g) grated mozzarella
- ♥ Salt and pepper

Coating

- ♥ 3 Tbsp (45ml) butter
- ♥ ½ cup (125ml) flour
- ♥ 2 eggs, lightly whisked
- ♥ 2 cups (500ml) bread crumbs, seasoned

Dipping sauce

- ♥ 3 Tbsp (45ml) butter
- ♥ ½ cup (125ml) full-cream yogurt
- ♥ 2 Tbsp (30ml) chopped fresh basil
- ♥ Salt and pepper
- ♥ 2 Tbsp (30ml) olive oil
- ♥ 1 tsp (5ml) finely grated lemon rind

Method:

1. **Heat** the butter in a saucepan. Add the apple and thyme and cook for 5 minutes.
2. **Stir** through the flour, then the cider and cream. Continue cooking until thickened.
3. **Stir** in the cheese, season to taste, then pour into a shallow dish.
4. **Leave** to cool, then place in the fridge until set.
5. **Roll** the mixture into uniform balls about the size of a golf ball.
6. **Dip** each ball in the flour, then the egg, and then into the seasoned bread crumbs. Repeat with each ball.
7. **Deep** fry each ball until golden brown, then drain on kitchen paper.
8. **Mix** all the dipping sauce ingredients together and serve with the croquettes.

