

Mini Cheese Croquettes

Makes 40

Ingredients

2 Eggs

75g/3oz Freshly Grated Parmesan Cheese

250g/9oz Grated Cheddar Cheese

2 tbsp Plain Flour

25g/1oz Sesame Seeds

1 tbsp Freshly chopped Chives

An extra 2 tbsp Sesame Seeds for coating

Oil for deep frying

Instructions

Place the eggs, cheeses, flour, Sesame seeds and chives in a food processor and process until well combined. Cover and refrigerate for 30 minutes. Preheat the deep fryer to 180C, 350F and place the extra sesame seeds on a plate. Shape 2 teaspoons of the cheese mixture into a croquette, then roll in the extra sesame seeds to lightly coat. Repeat with the remaining mixture. Deep-fry the croquettes, a few at a time until well browned. Drain on kitchen. Serve hot.

These can be prepared 2 days ahead. Make to stage 3 then cover the uncooked croquettes and refrigerate until required.