Chicken and Turkey Croquettes

10 persons (± 60 pcs)



Ingrediënten

- 1 ½ pcs Chicken tournedos
- 75 g Smoked Turkey fillet
- 2 green asparagus
- 10 g butter (asparagus) + 65 g butter
- ½ l chicken stock
- 80 g flour + 50 g flour
- 1 egg yolk + 2 eggs
- 5 cl cream
- 1 leaf of gelatine
- 100 g breadcrumbs
- Pepper & salt

Bereiding

Finely chop the Chicken tournedos and Smoked Turkey fillet.

Cut the green asparagus into thin slices and fry briefly in some butter, season.

Melt butter (10 g), add flour (80 g) and let it draw. Add ½ the chicken stock while beating.
Add the pieces of Chicken tournedos, Smoked Turkey fillet and green asparagus.

Mix the egg yolk and the cream. Add this to the meat mixture. Also dissolve the soaked gelatine leaf in it. Pour out into a dish and let it set for 8 hours.

Cut in cubes and roll into balls.
Put them successively into flour, beaten egg and breadcrumbs. Fry at 180°C.

Serve with a slice of lemon.

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