

JAMÓN CROQUETAS WITH CHARLESTON GOLD RICE

Servings | Prep Time | Total Time

25 25 min 45 min

INGREDIENTS

¾ cup Carolina Gold Rice
1 ½ cup Chicken Stock
½ cup Onion- Minced
2 Tbsp Butter
1 cup Milk
1 cup Half and Half Cream
6 oz Serrano Ham- Sliced Paper Thin
Pinch Cayenne Pepper
2 oz Roux
6 oz Manchego Cheese- Fine Grate, no rind
Salt and White Pepper to taste
Seasoned Flour for Dredging
2 large Egg for Egg Wash
2 cups Powdered Panko Breadcrumbs
Olive Oil for Frying as needed

DIRECTIONS

1. Bring stock to a boil, stir in rice, cook covered over low flame for 14 minutes, rest for 10 minutes.
2. Sauté onions in butter to sweat, add milk and half and half, simmer for 8 minutes.
3. Add Serrano Ham to milk and turn off the heat, cover and allow to poach for 5 minutes. Season with Cayenne Pepper.
4. Strain liquid in a clean sauce pan and thicken with roux. Chop the strained ham and onions and mince fine.
5. Once sauce has become very thick, whisk in the cheese off the heat to melt. Fold in the chopped ham and the rice. Adjust with salt and white pepper to taste.
6. Place the mixture in a cooling pan, cover close to the mixture and press even. Refrigerate overnight.
7. Portion into 25 squares then shape into 2 ½" long cylinders. Stand breading -Flour, egg wash, crumbs.
8. Preheat fryer or frying pan with olive oil to 350°. Deep fry to golden brown, internal temp 160°, season with fine sea salt. Serve with micro greens tossed with lemon infused olive oil.



[Source for Rice](#)
[Charleston Gold](#)

