

***Panko crumbed smoked salmon and cheese croquette
with Potato espuma and orange rocket salad.***

Smoke Salmon Cheese Ball (Makes 29 portions)

✓ Salmon	1kg
✓ Butter	300gms
✓ Flour	300gms
✓ Coriander	40gms
✓ Smoked cheddar	200gms
✓ Salt	10gms
✓ Chili	10gms
✓ Mustard	20gms
✓ Panko crumbs	200gms
✓ Eggs	4 each
✓ Flour	380gms
✓ Milk	100gms

Method:

- Smoke salmon using manuka chips.
- Make roux using flour and butter. Add milk and cheese slowly.
- Once the roux is thick add your smoked salmon and mustard, chili & coriander seasoning. Do not over stir.
- Spread out this mixture in a tray and let it cool down. Roll out into 25gm balls and cover it with panko crumbs. The smoked salmon cheese balls are now ready for deep frying.

Potato Espuma:

✓ Agria potato	800gms
✓ Smoked oil	2gms
✓ Salt	8gms
✓ Pepper	2gms
✓ Cream	20gms
✓ Lemon	110gms

Method:

- Peel Agria potatoes and boil it with the cream. Once the mixture is soft and tender take it out and add it to the blender along with other ingredients to make a purée.
- Fill your potato purée into a cylinder and charge it with gas.

Add fennel, orange and chives salad on the side. Enjoy!