

A spin on the usual croquette recipe this one features the crunchiness of walnuts and soft blue cheese. Perfect for entertaining or offering an alternative to French fries or mashed potatoes.

Potato Croquettes Stuffed with Walnuts and Blue Cheese

1 1/4 cups California walnuts
1/2 cup crumbled creamy blue cheese
1 pound potatoes, peeled and cut into cubes
Salt and pepper
Pinch freshly grated nutmeg pinch
2 tablespoons unsalted butter
1 large egg yolk
3 large eggs, lightly beaten
1 tablespoon canola oil
3/4 cup bread crumbs
1/2 cup all-purpose flour
Vegetable oil for frying

1. In dry skillet, toast walnuts over medium to high heat 1 to 2 minutes. Cool to room temperature then roughly chop 1/2 cup and finely chop the rest. In small bowl, combine the roughly chopped walnuts and blue cheese and blend well. Set aside.
2. Cook potatoes in boiling salted water until tender. Drain and dry in 250°F (120°C) oven for 5 minutes. Mash potatoes, then season to taste with salt, pepper and nutmeg. Blend in butter and egg yolk. Spread mixture on cookie sheet to cool to room temperature.
3. With floured hands, form mixture into 14 balls. Insert small amount of blue cheese mixture into each ball, enclosing completely with potato mixture. On lightly floured surface, shape each ball into a small roll. Transfer to refrigerator until all croquettes are shaped.
4. Combine eggs and canola oil and mix well. Combine bread crumbs with remaining walnuts. Place flour, egg mixture and bread crumb mixture in 3 shallow dishes. Dip each croquette first in flour (shaking off excess), then in eggs and finally in bread crumb mixture.
5. Heat about 1/2 inch vegetable oil in large pan over medium to high heat. Add croquettes to pan—do not crowd pan. Fry in batches, if necessary. Cook about 3 to 4 minutes per side or until heated through and nicely browned. Remove from pan and drain on paper towels. Serve immediately.

Makes 14 croquettes.

Tip: For lighter version, place breaded croquettes in single layer on cookie sheet lined with parchment paper. Coat with cooking spray. Bake at 450°F (230°C) about 12 to 15 minutes or until golden brown and heated through.

Recipe provided courtesy California Walnuts.