

CHEF HOUSE – Richard Moorey

Brie Stuffed Bacon and Onion Croquettes Scented with Truffle

2 lb peeled Shepody Potatoes, cubed	Salt & pepper to taste
¼ cup butter	Couple of drops of white or black truffle oil
¼ cup heavy cream	1 small wheel of brie, cut into small cubes
¼ cup fresh bacon pieces	2 eggs
2 green onions, chopped	

For breading

1 cup 2% milk	2 cups flour
2 whole eggs	3 cups panko bread crumbs

Boil the potatoes until cooked. Combine the potatoes in a mixer with the butter, cream, bacon pieces, green onion, using a paddle to mix until smooth. Season the potatoes to taste with salt & pepper and add a few drops of truffle oil. Mix just to incorporate seasonings.

Allow to cool enough so mixture can be handled.

Mix in the eggs.

Take a small cube of the brie in your hand and form a potato cake around it measuring about 1 inch high and 2 inches across. Place each cake on a sheet of parchment until brie and potato are used.

Preheat a fryer or pot of oil to 350F.

Set up a breading station of 3 bowls; one of flour, one of milk and eggs, and one of Panko bread crumbs. Season each with salt & pepper.

Dip the Croquettes into the flour mix, then into the egg wash, and finally the crumbs. Fry until golden. Serve hot with the frogs' legs or as an appetizer.