

Croquetas de Jamon (Serrano Ham Croquettes)

Creamy bechamel croquettes with serrano ham, crisp and golden outside.

Ingredients

- 150-200 g jamon serrano, chopped as finely as possible
- Optional: 1/4 cup onion, chopped as finely as possible
- Optional: 1/4 cup Manchego cheese, finely grated
- 100 g white flour
- 100 g unsalted butter (extra virgin olive oil also works, but butter gives the best texture)
- 1 litre whole milk
- 2 eggs, whisked in a bowl
- Breadcrumbs (old baguette grated on a cheese grater works well, as does Japanese panko)
- Olive oil or another oil suitable for frying (not extra virgin)
- Salt

Method

- 1** Cut the butter into pieces and heat slowly in the pan on low. Once it has melted, add the onion and fry it covered on low for 5 minutes, without burning it.
- 2** Slowly sprinkle in the flour. Cook everything for 2-3 minutes, taking care not to burn the flour so the bechamel does not turn brown. Add the chopped jamon and cook for 1-2 minutes.
- 3** Add the milk while stirring constantly with a whisk. You may not need all of it: add enough that the bechamel is thick, but not so thick that it stops being a sauce. Cook on low for at least 10 minutes, stirring constantly and adding milk as needed. When it has thickened and lifts away from the pan as you stir, it is ready.
- 4** Spread the thickened bechamel on a plate or baking tray and let it cool completely.
- 5** Put the breadcrumbs and the beaten eggs in separate bowls. If you like, you can also pass the croquettes through white flour before the eggs, but it is not essential.
- 6** Wet your hands lightly so the bechamel does not stick, and shape the croquettes by hand in whatever size you like. Dip one in the beaten egg, then in the breadcrumbs, shaking the bowl to cover it. Repeat the egg and breadcrumbs for an extra crispy croquette.
- 7** Fry in olive oil, or any other oil suitable for frying, until golden brown. Enjoy!