



baked kabocha croquette

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/4 kabocha or any other sweet, creamy fleshed squash (i.e. not butternut) - 1/2 white onion - finger-sized portion of camembert cheese - 1 tbsp milk - 1 egg - 2 tbsp flour - 2 tbsp breadcrumbs - 1 tsp parsley - 1/2 tsp salt - black pepper - olive oil - cabbage - lemon

Instructions

Takes a while to make and the sink will be piled up with dishes, but I think it's worth the effort and a nice variation to the usual potato croquette. 1. Mince onion and fry until soft and golden in some olive oil. Cool and set aside. 2. Peel and cut kabocha into large chunks. Steam or boil until soft. Drain and dry well, then mash until smooth with 1 tbsp milk. Stir in salt and onions. 3. Mince parsley finely and mix with breadcrumbs. Preheat oven to 180 deg celcius. 4. Prepare 3 plates. Fill the first with flour, the second with beaten egg and the third with the breadcrumb and parsley mixture. Cut camembert into small rectangular blocks. 5. Scoop one tablespoon of kabocha mash and shape into a flat disc. Put a piece of cheese in the middle of the disc, then bring the sides up to encase the cheese. Roll in your palm and shape into a round, flat patty. Repeat with the rest of the mash and cheese. Yield is about five to six patties. 6. Dip the patties into flour and shake off any excess. Dip it into the egg, then into the breadcrumb mixture. Place on a non-stick baking tray. Repeat until all are crumbed. 7. Brush top and side of croquette with some olive oil and bake for about 10 minutes until golden. Flip the croquette, brush the top with oil and pop back in the oven for another 5 to 10 minutes until the whole croquette is crisp and golden brown. 8. Serve with finely shredded cabbage and a wedge of lemon.