



Tomato-Chorizo-Sage Croquette with Sweet Tomato Mayonnaise



Appetizer



45 min.



4



INGREDIENTS:

- 200 gr or 7 oz mashed potatoes
- 100 gr or 3.5 oz diced chorizo
- 100 gr or 3.5 oz diced tomatoes
- 5 cl or 1.7 fl oz Sweet Tomato Vinegar BELBERRY
- 5 gr or 0.17 oz chopped sage
- For the bread-crumbs: beaten egg white - flour - panko

For the mayonnaise:

- 2 egg yolks
- 10 gr or 0.35 oz soft mustard
- 4 dl or 13.5 fl oz peanut oil
- 5 cl or 1.7 fl oz Sweet Tomato Vinegar BELBERRY
- 1 peeled and seeded tomato in small cubes

PREPARATION:

- Make the croquettes: mix the mashed potatoes with the chorizo and diced tomatoes, season with the Sweet Tomato Vinegar and chopped sage. Form the croquettes, bread as desired and leave to rest in the refrigerator. Fry until it's crispy at 180°C.
- Fry some sage leaves as well and drain the sage after frying
- Make the mayonnaise by beating the egg yolks and mustard and adding the oil in a concentrated manner. Season with the sweet tomato and diced tomatoes.

PRESENTATION:

- Présenter les croquettes avec la sage frite.
Ajouter la mayonnaise aux tomates douces.