

## Croquetas de Morcilla

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Based on a concept from a good friend and gourmet in Spain, this is a little development using my favourite Spanish morcilla, morcilla de Burgos. *Croquetas* [Croquettes] feature strongly on Spanish tapas menus so, if I can get over fretting about deep frying [what on earth does one do with the old oil?] I'll give this a go.

I do love the Spanish morcilla; morcilla de Burgos in particular is noticeably less stodgy than any English equivalent, largely because it contains rice. The Scots, however, have a much finer offering in Stornoway Black Pudding, which seems moister, perhaps because it contains onion. In addition, Haggis contains pearl barley, not dissimilar to rice, which should lighten the whole affair.

So, here's an idea: how about some Scottish Croquettes made by substituting the morcilla de Burgos for, say, a 50/50 mixture of Stornoway Black Pudding and Haggis? To keep the Saltire flying, you'd probably need to use a Scottish cheese such as Dunlop instead of Manchego, too.

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### Planning

serves:	4
prep time:	30 mins
cooking time:	30 mins

### Ingredients

400g cooked and cooled  
crushed potato  
200g crumbled morcilla de  
Burgos  
100g grated firm cheese  
(e.g. Manchego?)  
80g plain flour  
2 eggs  
150g breadcrumbs  
Large pinch salt  
salt & pepper  
Vegetable oil for deep frying

### Method

Place the potato, morcilla, cheese, half the flour (40g), one egg, salt and pepper into a large bowl. Combine the ingredients by hand until you have a firm mixture. Divide the mixture into 18-20 pieces and form into small rolls about 3ins/7cms long and 1in/2.5cms wide.

Take three bowls. Fill one with the remaining 40g of flour, a second with the remaining egg (lightly beaten), and the third with the breadcrumbs. Pass the croquettes through each of the coatings in turn, flour, egg, breadcrumbs coating thoroughly in each and then placing to one side for frying.

Heat the vegetable oil in a pan or deep fat fryer to 180°C. For preference, use a cooking thermometer, otherwise check the temperature with a cube of bread, which should turn golden brown. Cook the *croquetas* in small batches, to avoid overcrowding the fryer and once they turn golden, remove from the oil and drain on kitchen paper.