

Burger & lobster

BURGER & LOBSTER'S
CROQUETTES



BURGER & LOBSTER CROQUETTES

RECIPE CARD

In your Croquettes Kit, you should receive the following: Lobster Croquettes, Chipotle Mayo, Gran Padano.

PREPARING YOUR CROQUETTES

You have two options for cooking your croquettes, shallow frying or deep frying.

TO SHALLOW FRY:

Heat 1cm of unflavoured oil in a frying pan until hot. If the oil is smoking, it is too hot.

Using a slotted spoon or tongs, place the croquettes into the oil and move around the pan to ensure a nice even golden brown colour all over. The croquettes should turn a golden brown after 2-3 mins.

Lay a plate with kitchen roll and, using a slotted spoon or tongs, remove the croquettes from the pan and put on the plate to remove excess oil.

TO DEEP FRY:

Heat oil to 175°C in the deep fryer.

Place croquettes into the fryer and cook for 2 minutes or until golden brown all over. Lay a plate with kitchen roll and, using a slotted spoon or tongs, remove the croquettes from the fryer and put on the plate to remove excess oil.

PLATING THE CROQUETTES

Arrange your croquettes on a serving plate and sprinkle with Gran Padano. Transfer the chipotle mayonnaise into a small pot.

Serve with the mayonnaise on the side and devour the croquettes whilst hot.

For all allergen information head to: burgerandlobster.com/diy-kits/diy-kit-allergens/

Tag **@burgerandlobster** in your finished croquettes - we'd love to see how you get on!