



CROQUETTES

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croquettes**



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ABOUT US

We want the best eating experiences for our customers and The Iberians have an exciting new offer out of their pantry - Spanish croquettes.

What is a Spanish croquette?

Croquettes a delicious bite size delicacy with a crisp outer layer and smooth creamy béchamel filling that no one can resist.

They come in a variety of flavor's *jamón*, bacalao (cod), chorizo, truffle, Spanish blue cheese to name a few. Depending of the filling meat ones are oval and the round ones vegetarian based.



How we do bechamel?



Spanish croquettes are not made from the easier to produce potato base. They are made by creating a delicate and creamy bechamel sauce that is encased in a crunchy outer breadcrumb layer.

Flour and butter are combined to make a roux, warm milk is then added followed by the flavours. This is then cooked until a smooth creamy consistency.

The mixture is then left to rest in the fridge overnight before being rolled into either an oval or round shape, left to rest again and then crumbed to perfection.

Some examples of croquettes



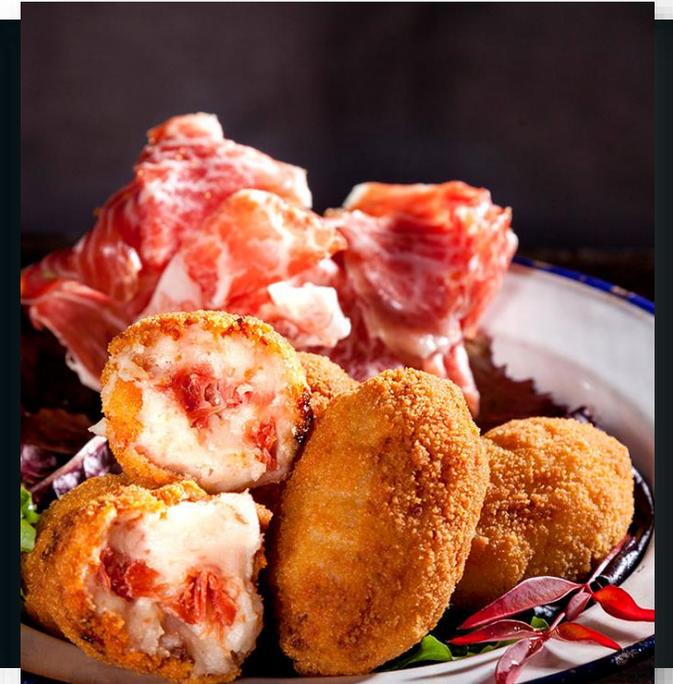
Blue cheese croquettes

Special croquettes for cheese lovers. Super creamy, with an intense blue cheese flavor.



Boletus croquettes

Every lover of mushrooms and champignons, must try them. They are delicious, creamy, unctuous and with that unmistakable mushroom flavor that we like so much.



Iberian Jamón croquettes

Super creamy on the inside and crunchy on the outside. Ham croquettes are probably the most popular product on the market.



Cooking the croquettes

- Select a good quality oil for deep frying
- Bring the oil up to 170 degrees
- Place frozen croquettes
- Fry until golden brown

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