

# PRAWN CROQUETTES

with ginger mayonnaise




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**Preparation :** 15 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

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## Ingredients : 4-6

- 60 g breadcrumbs (see recipe) - or Panko (Japanese breadcrumbs) - 300 g small cooked and peeled prawns - 1 tbsp. Worcestershire sauce - 40 g butter - 5 sprigs flat-leaf parsley, washed - 1 tbsp. Dijon mustard - 2 eggs - 2 tbsp. mayonnaise - 2 tbsp. grapeseed or vegetable oil - salt, 5 peppercorn blend - GINGER MAYONNAISE: - 3 tbsp. mayonnaise (see recipe) - 2 cm grated ginger - 1 tbsp. water

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1. Fit the food processing bowl with the metal blade. Add half the breadcrumbs, parsley, prawns, mayonnaise, mustard, eggs and Worcestershire sauce. Season to taste and run the FOOD PROCESSOR programme for about 30 seconds.

2. Refrigerate the mixture for 30 minutes. Shape into balls (moisten your hands and/or add a few breadcrumbs to the mixture to make it easier). Roll the balls in the remaining breadcrumbs, and gently press down on each one to form croquettes 3-4cm in diameter.

3. Heat the oil and butter in a frying pan and cook the croquettes for 3 minutes on each side, until golden. Serve immediately on kitchen paper with ginger mayonnaise on the side and a small baby leaf salad.

## GINGER MAYONNAISE

1. Combine 3 tbsp. mayonnaise with 1 tbsp. water and 2cm grated ginger, and mix well.

