



CROQUETAS DE BACALAO McEVOY RANCH JALAPENO OIL AIOLI

Yield: 32 pieces (2#)

Advance Preparation

1 lb salt cod, soak for 24 hours in water in fridge (change water every 6 hours)

Aioli

1 cl garlic, through a press

1 tbs fresh lemon juice

1 tbs Dijon mustard

1 egg yolk

3/4 cup McEvoy Jalapeno olive oil
salt, sugar and pepper to taste

Croquetas

1 qt milk

3 bay leaves

1 onion, peeled and cut into quarters with root intact

1 ½ lb russet potatoes, peeled and thinly sliced

1/4 tsp pepper

1 tsp salt

1/2 cup chopped flat leaf parsley

1 cup all-purpose flour

Make the Aioli:

1. In a medium mixing bowl combine garlic, lemon juice, mustard and egg yolks
2. Whisking constantly, add the oil, a few drops at a time. You should not see oil on the surface. As you whisk the oil should emulsify into the base. Whisk and drizzle at the rate that the base can incorporate the oil
3. Season with salt and pepper (use sugar as needed to balance bitterness) and refrigerate until ready to serve.

Make the Croquetas:

1. Drain the cod from the water, wrap in cheesecloth and tie with kitchen twine. Discard the soaking water.
2. Place the cod in a saucepan with the milk, bay leaves, onion, potatoes and bring to a simmer. Cook until the cod and potatoes are very tender, about 20-25 minutes
3. Remove the cod from the milk, discard the cheesecloth and use a fork to break apart the cod.
4. Press the potatoes through a ricer into the bowl with the cod. Discard the cooking liquid.
5. To the bowl add the parsley and salt and pepper, seasoning to taste.

6. To shape, using two spoons, scoop some mixture and use the second spoon to create a rough oval egg shape (quenelle).
7. Place on a lightly floured baking sheet and refrigerate for up to 1 day
8. Bring a pot of vegetable oil to 375f.
9. Place 1 cup flour in a bowl. In small batches, dredge the quenelles in the flour making sure to pat of all excess flour from the surface.
10. Carefully drop into croquetas into the fry oil and cook until golden brown, about 2-3 minutes
11. Drain on a rack and serve with aioli.



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