



**CRISPY CREAMED CORN
& POTATO CROQUETTE**
SMOKED CRÈME FRAICHE, HONEY, CHIVE, CAVIAR
CHEF KRISTEN KISH

CROQUETTE

3 large whole boiled Idaho potato
5 ears of corn off the cob
2 tsp chopped rosemary
2 tsp chopped thyme
1 T chopped parsley
¼ cup caramelized onion
2 cups chilled bechamel (recipe of your choosing)
salt & white pepper to taste
zest of 1 lemon

Boil potatoes in water with salt, pepper, thyme sprigs, & peppercorns until tender. Peel and pass through a grill rack or roughly mash. Allow to cool. Mix in croquette ingredients together and form into 3-4 oz discs, freeze for better handling.

Once frozen, use the three-step breading method – egg wash, seasoned flour, fine panko bread crumbs to coat each disc completely. Fry at 350 degrees F until golden, drain excess oil on paper towel, lightly season with kosher salt immediately.

GARNISH

smoked crème fraîche or sour cream
(non-smoked works great too)
finely chopped chives
lots of caviar
maldon salt or sea salt of your choosing
honey sauce

To make honey sauce, simmer ½ cup honey for 2 minutes over medium heat with chili flakes to taste. Add 2 tsp vegemite, whisk to incorporate, strain and cool.