Chicken and Sweetcorn Croquettes with Yellow Pickles

A crisp crumb, a soft chicken centre and a spoonful of turmeric and coconut pickles.



MAKES 10 SMALL CROQUETTES / SAUCEPAN AND DEEP PAN

Prep 30 min · Chill 1–2 hr · Cook 20 min

Ingredients

180 g cooked chicken thigh, finely chopped

60 g thawed corn kernels and 2 tsp chopped chervil or parsley

20 g butter, 20 g plain flour and 100 ml chicken stock

25 g flour, 1 beaten egg and 75 g fine fresh breadcrumbs

Neutral oil for frying, plus 10 ml for the pickles

¼ onion, 1 garlic clove, 1 tsp ginger and ¼ red chilli, all finely chopped

½ tsp each ground turmeric and minced lemongrass, plus 1 tsp brown sugar

15 ml white vinegar and 100 ml coconut milk

40 g each thinly sliced carrot, tiny cauliflower florets and diced zucchini

A handful of rocket, to serve

At the bench

1. Chill the filling
Cook a thick stock sauce. Fold in chicken, corn and herbs, then chill until firm.

2. Make the pickles
Simmer the vegetables in coconut milk with turmeric, ginger, vinegar and lemongrass.

3. Crumb and fry
Shape into ten short logs. Flour, egg and crumb each one, then fry in small batches.

KOOK'S SECRET

Dry the thawed corn on a clean towel. Water clinging to the kernels can soften the filling just when you want it firm enough to roll.

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The full method

01 **Bind the filling**

Melt the butter, stir in the 20 g flour and cook for 1 minute. Gradually whisk in the stock. Stir over medium heat until the thick paste pulls away from the pan. Fold in the chicken, drained corn and herbs. Spread on a shallow tray and refrigerate promptly for 1–2 hours, until cold and firm.

02 **Make the pickles**

Soften the onion, garlic, ginger and chilli in 10 ml oil. Stir in turmeric, lemongrass and sugar. Add the vinegar, coconut milk, carrot and cauliflower. Simmer for 4 minutes. Add the zucchini and cook for 2–3 minutes until the vegetables still have some bite. Take off the heat.

03 **Coat the croquettes**

Divide the filling into ten. Roll each into a short log about 2½ cm thick. Dust with the extra flour, dip in beaten egg and roll in crumbs, covering both ends. Refrigerate while the frying oil heats.

04 **Fry and serve**

Heat 4 cm oil to 170°C in a deep pan, keeping it below one-third full. Fry two or three at a time for 4–6 minutes, turning until golden. Check the thickest centre reaches 75°C, giving it longer if needed. Drain on a rack and serve with the pickles and rocket.

FROM MARK'S KITCHEN

Check both ends when you crumb each log. A bare patch is where the filling is likely to find its way out into the oil.