

Matt Moran makes Edam Cheese & Jamon Croquettes at Alexandrina Cheese



BACK IN THE PADDOCK In his second series of *Paddock to Plate*, Matt Moran covers a lot of ground. Here he gives us a look at some of the great produce he found in South Australia:



Cheese & Jamon Croquettes with Chipotle Mayonnaise

"Alexandrina Edam Cheese from Mt Jagged, SA, is easily among the best I've tasted. I instantly thought it would be perfect for jamon croquettes."

Ingredients

500 gm floury potatoes, such as seabago, peeled and cut into 4cm pieces
25 gm unsalted butter, diced
1 leek, pale parts only, finely diced
1 tbsp thyme leaves
1 tsp finely chopped oregano leaves
2 tbsp creme fraîche
80 gm jamon iberico, finely diced
2 litres (8 cups) sunflower oil, for deep-frying
150 gm (1 cup) plain flour
2 eggs, lightly whisked
150 gm (3 cups) panko breadcrumbs

Béchamel sauce

50 gm unsalted butter, diced
50 gm (1/3 cup) plain flour
500 ml (2 cups) milk
200 gm Alexandrina Edam, coarsely grated

Chipotle mayonnaise

300gm (1 cup) homemade mayonnaise (or use a good quality store bought variety)
1 1/2 teaspoons finely chopped chipotle chillies
juice of 1/2 lime

Method

Combine the potatoes and enough cold salted water to cover generously in a large saucepan, bring to the boil and cook until tender when a skewer is inserted (15-20 minutes). Drain, return the potatoes to pan, mash with a masher or pass through a ricer and keep warm.

Meanwhile, melt the butter in a saucepan over medium heat, add the leek and sauté until starting to soften (4-5 minutes). Add the thyme and oregano, sauté for another minute, then set aside.

To make the béchamel, melt the butter in a saucepan over medium heat, then when foaming, add the flour and stir continuously with a wooden spoon or whisk until sandy textured and golden (2-3 minutes). Gradually add the milk, whisking continuously until smooth before adding more, then whisk continuously until thickened and mixture comes to the boil (8-10 minutes). Whisk in edam cheese to combine, then season to taste with sea salt and freshly ground black pepper. Add to the mashed

potato, then add the leeks and stir in crème fraîche and jamon and adjust seasoning to taste. Spoon into a piping bag fitted with a 2cm plain nozzle.

Lay a 40cm long piece of plastic wrap on a work surface and pipe croquette mixture along the middle to form a 25-30cm length about 2.5cm in diameter, then carefully roll up in the plastic wrap to form a cylinder. Tie a knot in each end of the plastic wrap, place on a tray and freeze until quite firm (30-40 minutes)

Meanwhile, make the chipotle mayonnaise by mixing the ingredients in a bowl to combine, season to taste and set aside until ready to serve.

Heat the oil to 170°C in a large heavy-based deep-sided frying pan or deep saucepan. Unwrap croquette from the plastic wrap and cut into 6cm lengths. Place the flour, egg and panko crumbs in separate bowls, then dip each croquette in flour, then egg, then crumbs, shaking off excess in between, and place in a single layer on a tray. Fry croquettes in batches, being careful not to overcrowd the pan, turning occasionally until golden brown (3-4 minutes, be careful as the hot oil may spit). Drain on paper towel for 1 minute, then serve hot with chipotle mayonnaise.

FROM THE AMAZING EYRE PENINSULA, to the Southern Forests of WA and arid climate of the Gascoyne, the second series of The Lifestyle Channel's *Paddock to Plate* promises to be big. After an award-winning first season, top chef and Produce Awards judge Matt Moran has hit the road again in search of the unique produce South and Western Australia have to offer. "These regions have such brilliant produce and, after travelling through Victoria in winter last season, it was great to finally have some sun and heat!" Matt tells us over the phone from the Kimberley, where he's just finished filming the final episode. "We meet so many inspiring producers - from the McCauls in Mt Jagged, who showed me how to make traditional Edam cheese, to Kym Heuzenroeder, a local fisherman who took me fishing for the legendary Murray Cod," he says. "I can't tell you how excited I am to share all these amazing stories." Here's a taste of some of the best produce Matt discovered on his travels through South Australia. *Paddock to Plate premieres in September 2014 on The Lifestyle Channel.*