

ARBROATH SMOKIE CROQUETTES

Inspired by the
flavour profile of
**Benromach 15 Year
old single malt whisky**



RECIPE

DEVELOPED BY
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INGREDIENTS:

- 1 Arbroath Smokie – picked and flaked
(make sure all bones are removed)
- 150g grated Smoked Connage Dunlop
(or another smoked cheddar)
- Whole Milk
- Plain flour
- Butter
- Salt and pepper
- Egg
- Panko
- Vegetable oil
- Small jar gherkins *(in dill vinegar)*
- Dill
- Parsley
- 3 tsp Benromach 15 Year Old

- 1.** Make a very thick roux with the butter and flour using 2:1 ration. Add enough milk to loosen, but make sure the mixture is still very thick.
- 2.** Add the grated cheese and chill for at least an hour, and ideally overnight.
- 3.** Add the flaked fish, chopped herbs, Benromach 15 Year Old and some salt and pepper. Shape into lozenges and chill again.
- 4.** Meanwhile, heat through all the contents of the pickle until the liquid has reduced by half.
- 5.** Whizz in a blender until smooth and add to a dipping bowl.
- 6.** Deep fry in vegetable oil heated to 180 degrees and drain on kitchen paper.
- 7.** Serve immediately with the gherkin ketchup.

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