



### **Prawn Croquettes- "Croquettes de crevettes"**

Recipe from Chef Alain Trenoye, The Royal Windsor Hotel Grand Place- Brussels Prawn croquettes have a texture that's both crisp and soft, and they make first-rate starters in restaurants. The recipe for these delicious bites is a secret jealously guarded by some establishments, which have been making them for generations, and it is particularly good in some places. The prawns, preferably from Ostend, are coated with breadcrumbs, then garnished with lemon zest and fried parsley.



#### **Ingredients:**

3/4 lb frozen, cooked, shelled shrimp  
3 Tbs shortening  
1/3 cup flour  
1/2 cup milk  
2 Tbs finely chopped onion  
1 Tbs snipped parsley  
2 tsp lemon juice  
1/4 tsp salt  
Dash of pepper  
Dash of paprika  
3/4 cup fine dry bread crumbs  
1 egg, beaten  
2 Tbs water  
Shortening for deep frying

#### **Directions:**

Clean shrimp as wished, and chop finely (about 2 cups). Melt 3 Tbs shortening. Blend in flour. Add milk. Cook and stir over medium heat until very thick and smooth; remove from heat and allow to cool. Add onions, parsley, lemon juice and seasonings: stir in shrimps while pre-heating shortening for deep frying to a temperature of 350°F. Shape shrimp mixture into 8 cones, about 1/4 cup for each. Roll each in crumbs and combine egg with water. Dip cones in egg mixture; roll in crumbs again. Deep fry a few croquettes at a time in preheated shortening until brown and hot (about 3 minutes). Turn if necessary, for even cooking. Drain on a paper towel.