

Croquettes de Macaroni Au Fromage De Stilton

Ingredients	Cooking Utensils	Serving Utensils
1 cup small macaroni	measuring cup	serving plate
1 1/3 Tbs. butter	measuring spoons	serving tongs
2 1/3 Tbs. all-purpose flour	2 cookpots with lids	
2 cups whole milk	colander	
4 eggs	2 small bowls	
salt	fork or eggbeater	
fresh ground black pepper	grater	
cayenne pepper	whisk	
grated nutmeg	wooden spoon	
water	deep frying pan	
oil	large tablespoon	
flour	plate	
	paper towels	
	slotted spoon	

2 large handfuls fresh brown bread crumbs

2 cups grated blue **or** white Stilton cheese

This dish is seasoned to taste. Cover a plate with paper towels. Separate 3 of the eggs and beat the yolks. In a small bowl beat the remaining whole egg. Grate the cheese. Remove the crust from the bread and make the bread crumbs. Boil the water in a cookpot on the stove over high heat and add salt. Add the macaroni and cook until it is *al denté*. Drain the macaroni in the colander and return it to the cookpot. Place the lid on the cookpot to keep the macaroni warm. Melt the butter in the other cookpot on the stove over low heat. Add the flour and whisk for a few minutes to cook the flour. Gradually whisk in the milk and continue to stir until the sauce thickens slightly. Add the macaroni, grated cheese, and seasonings. Then add the egg yolks and cook for a few more minutes until the yolks set. Remove the cookpot from the stove and allow the mixture to completely cool in the pot. This will make it easier to handle. The dish can be prepared up to this point in advance.

To make the croquettes, use a tablespoon to shape the mixture into ovals. If needed, add some flour to the macaroni to help form it into croquettes. Heat the oil in the frying pan on the stove over medium heat. Coat each croquette with the beaten egg then roll it in the bread crumbs. Use a slotted spoon to lower the croquette into the hot oil. There should be enough oil to completely cover the croquette. Fry the croquettes a few at a time until they are brown. Be careful not to burn them. Using a slotted spoon, remove the croquettes from the oil and place them on a paper towel-covered plate to drain off any excess oil. The croquettes can be made in advance of the dinner and reheated when

needed. However, they should be served very hot. Arrange the croquettes in a pyramid shape on the serving plate before serving.