



Enjoy big flavor in a small bite. All the traditional components of a classic New Orleans muffuletta sandwich are here without all the bread or mess.

Muffuletta Croquettes

BREAD CRUMBS

14 (1/2-inch-thick) slices white or sourdough bread

Yield: 1 cup

MUFFULETTA CROQUETTES

2 1/2 ounces provolone cheese, thinly sliced

1 1/2 ounces salami, thinly sliced

1 1/2 ounces mortadella, thinly sliced

2 ounces large green olives, pitted (about 8 olives)

1 cup all-purpose flour

1 egg

1/4 cup milk

1 recipe Bread Crumbs

2 cups canola oil

Curly endive for garnish

BREAD CRUMBS

Preheat the oven to 325 degrees. Trim the crusts from the bread slices. Arrange the slices in a single layer on a baking sheet; do not allow the edges to touch. Toast for 10 minutes and then turn the slices. Toast for 10 to 12 minutes longer or until the slices are dry. Remove to a wire rack to cool.

Process the slices in a food processor until finely ground. Press the crumbs through a strainer for a finer consistency, if needed.

MUFFULETTA CROQUETTES

Finely chop the cheese, salami and mortadella. Process in a food processor just until the mixture begins to adhere. Coarsely chop the olives and add to the cheese mixture. Pulse six to eight times to combine.

Place the flour in a small bowl. Whisk the egg and milk in another small bowl until blended. Place the bread crumbs in a third small bowl. Heat the canola oil in a small saucepan over medium heat to 375 degrees, monitoring the temperature with a fry thermometer.

Shape the cheese mixture into 1-inch balls. Coat the croquettes with the flour, shaking off any excess. Dip in the egg wash, allowing any excess to drain. Gently coat the croquettes again in the flour and then again in the egg wash. Finally coat with the bread crumbs. Be sure the croquettes are completely covered with the bread crumbs. The breading process should be carried out slowly and carefully to produce the best results.

Fry the croquettes in the hot oil for 30 to 45 seconds or until golden brown and beginning to sizzle. Drain on a paper towel on a platter. Arrange on an endive-lined serving platter.

Makes 18 to 20 croquettes

Photograph for this recipe on page 26.

