Yields Around 20 Croquettes

Shell Mix:

2 C Small Shells

6 oz Crab Meat
1/2 Lemon Juiced

1/2 tsp Salt

Micro Greens (for garnish)

Breading:

1 Box Panko Bread Crumbs

1 C Grated Parmesan

Combine parmesan and panko, and salt together then divide mix in half

4 Eggs

1-1 1/2 C Flour

1 tsp Salt

1 Bottle of Oil For Frying

Sauce:

1 C Shredded Asiago
1 1/2 C Smoked Gouda

4 TBS Flour

3 TBS Unsalted Butter
3 C Milk
1 1/4 tsp Salt
1/4 tsp Pepper
1/4 tsp Garlic Powder
1 tsp Ground Mustard
1/2 TBS White Truffle Oil

Basil Aioli (optional):
1/2 C Mayo
1/2 C Packed Fresh Basil
2 TBS Dried Parsley
1/4 tsp Salt
1/4 tsp Pepper
1/4 tsp Garlic Powder
1/4 C Packed Shredded Parmesan
1/4 C Olive Oil
2 TBs Water
1/8 C Walnuts

Puree everything, besides the olive oil, in your food processor. While the processor is still on pour oil in slowly. Voilà! Yummy Goodness!

You begin by bringing lightly salted water to a boil, and cooking your noodles until they are al dente. Cool them, and set aside for later cheese sauce submersion.​​

 Next, let’s make our roux. Melt your butter in a sauté pan and add in your flour. cook until roux turns a light golden brown.

 Meanwhile simmer your milk in a sauce pan, and when roux is ready add it in. Whisk until sauce is thick, and ready to get cheesy. Add in all ingredients for your sauce and continue to mix until well combined. Go on, dip that spoon in...you know you want to!! Now is also the perfect time to make your Basil Aioli, which I highly recommend due to how delicious it is.

Combine 1 1/2 cups of your sauce with your cooled noodles, and keep the excess sauce under low heat to stay warm for proper croquette dipping. Add in your crab, lemon, and salt, and mix until well combined.

Next put your flour, eggs, and panko mix into three separate bowls and now we can begin to make some cheesy balls! Fondle, and by fondle I mean form, them into balls and then it goes like this: Flour, eggs, panko, plate. These babies are extremely sensitive! They may feel like they are falling apart as you go through the flour and egg stages, but I promise you that once you get the panko on them, and they have a moment to settle down, they will fry up into crispy pieces of heaven. Let them rest for 10 minutes so the panko has time to set up.​​

 Last, but certainly not least, it's time to fry this puppies up! Fill a sauce pan 3/4 of the way up with oil, and crank that heat up to high. Fry them until they are a light golden brown, and then set onto a paper towel to dry off.

Plating Option #1: Put aioli at the base of a martini glass and then fill half way up with your cheese sauce. Place a spoon or ladle into the glass and place croquette onto your spoon. Top with one more dollop of aioli, and garnish with fresh micro greens, and olive oil. ​​

Plating Option #2: Put dots of your cream sauce on a plate and set your croquette on top of each dot. Then again top them with your aioli, and garnish with fresh micro greens. Now off you go foodies! Pop that guilty pleasure in your mouth, and leave all your worries behind!