

## Free Cuban Croquettes Recipe

If you want to learn how to make one of the most popular Spanish dishes in the world you have to read this article. This Free Cuban Croquettes Recipe will show you exactly how to make one of the most delicious pork and ham tapas in the world! Your family will not be able to get enough of this delicious dish. You and your family will ask for it again and again. These ham croquettes are a great appetizer and can also be prepared as a main course. These can be made from a combination of different kinds of meats. Do not throw out that leftover ham and chicken. Instead, save it to make Cuban croquettes, or croquetas, as they are known in Spanish. They are so easy to prepare. A basic Bechamel white sauce binds these ground meats and the mixture is formed into finger shapes. They are then breaded and deep fried. This Cuban finger food is very popular around the world and is an excellent Cuban Tapa Recipe. Tapa means appetizer in Spanish. Here is an inside look at how the Spanish Croquette is made. You will coarsely grind ham, add the Bechamel sauce and then pour the contents into a pastry bag and then let the contents cool down in temperature. After mixing it all together well, you will then place the mixture on a cookie sheet. Once it is cool, it is easy to shape into finger size logs. The next step involves placing the croquetas in the fridge for a short amount of time so they can get a little chilled. The croquetas can then be fried in oil until they are a dark color. Next let the oil drain for a while . The croquetas should be served hot. The Cuban Croquettes will serve 12 people and will make a group of people that you are serving this dish to very happy.

## About the Author

You can find the [Free Cuban Croquetas de Jamon Recipe](#) at [www.efoodschoo.com](http://www.efoodschoo.com)! Visit [Free Cuban Croquettes Recipe](#).

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