

## INGREDIENTS:

500g sausage meat  
5 rashers smoked streaky  
bacon  
1 tablespoon tomato puree  
25 grindings black pepper  
200g home-made white  
breadcrumbs  
Half a teaspoon salt  
1 heaped tablespoon herbes de  
Provence  
100g plain flour  
2 beaten eggs  
Sunflower oil for frying

**TIME:** 30 Mins + 2 Hours

**SERVING:** 20 people



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Heat the oven to 180C gas mark 4, spread the breadcrumbs and herbs on a baking sheet and bake until golden brown. Allow to cool then transfer to a food processor and whizz to a very fine consistency. Place in a shallow dish, add the flour and salt to another and the beaten eggs to a third. Mince the bacon finely, combine thoroughly with the sausage meat, tomato puree and black pepper and form into 20 croquettes. Refrigerate for two hours. Heat the oil in a frying pan, roll each croquette in the flour, the egg and finally the breadcrumbs and fry a few at a time until lightly browned all over.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: