# MONTASIO CROQUETTES




Tipo di Montasio: Fresco (da 60 a 120 giorni)
Portata: Antipasti
Tempo di preparazione: Mezz'ora
Difficoltà: Bassa

## Ingredienti:

Ingredients per 8 persons

- 100 g of butter
- 100 g of flour
- ½ liter of milk
- 300 g of fresh Montasio
- 2 eggs
- Grated bread (to taste)
- Salt (to taste)

## Descrizione:

Prepare a dense béchamel: first, melt the butter and add the flour and milk, cut Montasio in small cubes and pour them in the pot. Continue stirring and adjust flavors. When the cream is homogeneous, pour on a-preferably-marble, lightly oiled top, roll it out 1-cm thick with a rolling pin. Let it cool and cut 2-cm high round croquettes with a pastry cutter, dip in the beaten egg and grated bread, fry in hot seed oil. Dry on straw papers and serve immediately.