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RIOS

MORCILLA DE BURGOS CROQUETTES

Ingredients:

- **Morcilla de Burgos RIOS**
- **Flour**
- **Butter**
- **Milk**
- **Olive oil**
- **Egg**
- **Breadcrumbs**
- **Salt**

Preparation:

Cook Morcilla de Burgos in water with salt, remove skin and mash it up.

Prepare the bechamel: melt some butter in a saucepan at low heat.

Add a spoonful of flour and heat gently, stirring all the time so that it does not burn. Add milk a little at a time without interrupting the stirring.

Season and, when a certain texture has been achieved, add Morcilla de Burgos mash. Mix well until the mass is compact.

Spread the mass out at the bottom of a dish and allow it to get cold, covering it with a cloth. When cold, take small portions and shape them into croquettes. Batter them, first in egg and then with breadcrumbs.

The croquettes are fried in a pan with abundant olive oil.

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