

Coxinha with spicy sausage meat, sweet and sour jalapeno sauce and peanuts |

Recipe for 4 servings

Description

Coxinha is a large croquette with a crispy exterior and a soft center of potato and meat. A sweet, tangy and spicy sauce accompanies.

Note

In this version of this Brazilian classic, we use a mix of pork and lamb, but you can change the protein to suit your preferences.

Ingredients

Dough and crust

- 100 Gr Russet potatoes
- 120 Gr Flour
- 10 Gr Butter
- 10 Ml Milk
- 50 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil

Stuffing

- 100 Gr Ground pork
- 100 Gr Ground lamb
- 1 Pinch(es) Chili flakes
- 1 Clove(s) Garlic
- 15 Gr Cream cheese
- 50 Gr Onion
- 2 Sprig(s) Coriander
- 1 Ml Ground cloves
- 2.50 Ml Cumin powder
- 1 Ml Freshly ground black pepper
- 0.50 Unit(s) Egg
- Salt and pepper
- Vegetable oil

Sauce

- 1 Clove(s) Garlic
- 1 Unit(s) Jalapeno pepper
- 1 Unit(s) French shallot
- 50 Ml White vinegar
- 50 Gr Sugar
- 1 Tbsp Ketchup
- 15 Gr Peanuts
- 5 Ml Cornstarch
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **120 mins**
- Preheat your **deep fryer** at **375 F°**

- Resting time **30 mins**

Set up

Finely chop the onion and coriander.

Peel and chop the garlic cloves.

Slice the jalapeno.

Peel and slice the shallot.

Toast the peanuts in the oven, then crush them.

Stuffing

Sweat the onion in a pan with a little oil, then add the meat and spices and cook through. Leave to cool before mixing with the rest of the stuffing ingredients.

Divide into 4 pieces.

Coxinha

Boil the potatoes with their skins on, then mash them using a food mill.

Add the milk and butter, then add the flour. Mix to a stiff, non-sticky paste. If necessary, add a little more flour. Leave the dough to rest for 30 minutes.

Divide the dough into 4 and roll out into 4 centimetre-thick discs.

Place the filling in the center and close by pinching the top; the result should be a large teardrop shape. Dredge the Coxinha in breadcrumbs before placing in the deep fryer.

Sauce

Blend all the ingredients in a blender, then pour into a small saucepan. Cook until the sauce thickens.

On the plate

Spoon a little sauce onto the bottom of your plates, then add the Coxinhas on top.

Bon appétit!