

Bal?k Krokot

Turkish fish croquettes (Bal?k Krokot) with crispy coating. Kid-friendly, omega-3 rich appetizer that can be frozen. Ready in 30 minutes!

10 min

HAZIRLIK

20 min

PI?IRME

30 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Bal?k Krokot

Malzemeler

- 4.4 lb salmon
- 2 egg
- 2 tsp chili flakes
- 2 tsp black pepper
- 1 tsp sea salt
- 0.6 lb bread
- 2 tbsp olive oil

Yap?l???

- 1 Prepare the oven**

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2 Prepare the fish**

Cut 4.4 lb fish into 4 equal portions, about 1.1 lb each. Pat completely dry with paper towels.
- 3 Make the egg wash**

Crack 2 eggs into a shallow bowl. Add 2 tsp salt, 2 tsp black pepper, and 1 tsp red pepper flakes. Whisk until completely combined.
- 4 Make the breadcrumb coating**

Add 0.6 lb bread to a food processor and pulse until fine crumbs form. Add 2 tbsp oil and pulse 2-3 times to combine evenly. Transfer to a shallow plate.
- 5 Coat the fish**

Dip each fish portion into the egg mixture, turning to coat all sides completely. Let excess drip off, then press into breadcrumb mixture, coating thoroughly on all sides.
- 6 Bake the croquettes**

Place coated fish on prepared baking sheet with space between each piece. Bake for 15-20 minutes until coating is golden brown and fish flakes easily when tested with a fork.
- 7 Remove from oven and let rest 2-3 minutes before serving hot.**

?puçlar?

Pat the fish completely dry with paper towels before coating to ensure the breading adheres properly and creates a crispy exterior.

Let the coated croquettes rest in the refrigerator for 30 minutes before cooking - this helps the coating set and prevents it from falling off during baking.

Use a combination of fresh breadcrumbs and grated cheese in your coating mixture for extra flavor and crispiness.

Don't overcrowd the baking sheet - leave space between each croquette to ensure even browning and proper air circulation.

Lightly spray or brush the croquettes with oil before baking for a golden, restaurant-quality finish.

Test one croquette first to check seasoning and cooking time, then adjust as needed for the remaining batch.

For make-ahead convenience, freeze uncooked breaded croquettes on a tray, then transfer to bags once solid - they'll keep for up to 3 months.

Serve immediately after baking while the coating is still crispy, or keep warm in a low oven (200°F) for up to 30 minutes.