



Secret Foodies Recipes

Bone marrow croquette w Smoke Caesar cocktail, skewers pickled

Secret Foodies hosted a Land & Sea pop up event at Whisky Boy in Noosa. This was one of the most intriguing dishes of the evening so we asked the boys to share the recipe with us to try at home.

Bone marrow croquette with Smoke Caesar cocktail, skewers pickled

Serves 12 people

Croquettes mix :

12 pieces of marrow(beef shin sliced, cut side way , around 12-15 cm)

500 grams of mash potatoes

½ bunch of fresh lemon thyme, picked

½ bunch of fresh chive, picked and chop

½ bunch of fresh Italian parley , picked and chopped

1 stick of Rosemary

1 brown onion, chopped fine

1 garlic , chopped fine

2 bay leaves

200 ml of sherry vinegar

Pinch of caster sugar

Salt/ black peppercorn

Remove marrow from the bone, place it into a food processor, mix until you obtained a consistency similar to mayonnaise, pass this mixture through a drum sieve to make sure you remove all bone and cartilages .

Add the mashed potato, while warm, to the marrow and put aside.

Blanch the bone into a large pot for a few minutes, this step will help to clean it and remove the left over meat and skin. Once blanched place aside.

In a saucepan, boil gently together onion, garlic, bay leaves, sherry vinegar, sugar, rosemary and reduce to glaze (syrup) then remove rosemary and bay leaves.

Add the glaze to the bone marrow mixtures ,add chopped parsley, chive and lemon thyme, adjust seasoning as you see fit. (Don't be afraid to add plenty of pepper)

Roll bone marrow in to elongated tubes the same length as your shin bones. Set aside.

Crumb the croquettes

200 grams plain flour

200 grams panko crumb

200 grams japanese crackers

200 ml of milk

2 eggs

Salt / pepper

Using a food processor, blitz the panko and the crackers to a fine powder.

Place the eggs,salt, pepper and the milk in a shallow bowl and lightly beat with a fork or a whisk, strain, set aside.

Dust each croquettes in flour ,then dip in eggs mixture and roll in the breadcrumbs mix, pressing to coat evenly. Repeat this operation 2 times, place the croquettes in a single layer on a tray and refrigerate for 30 minutes

Smoke Caesar and pickled skewer

(It's good to serve this “ Bloody Mary” with skewers of pickled veg eg. Cornichons, cauliflower, carrots, green beans, onion and fresh celery).

30ml vodka (bacon infused optional)

60ml Tomato juice

10 ml mussel/clam nectar (smoked if available)

3ml lime juice

Tobacco and Worcestershire to taste

Celery salt rim

Salt shot glass with celery salt rim, using lime juice to wet rim of shot glass.

Mix tomato juice, mussel nectar, lime juice, tobacco and Worcestershire. Shake over ice, until thoroughly chilled.

Pour immediately into chilled shot glass.

Garnish with fresh stick of young celery leaf (nothing fibrous) and prepared pickled vegetables.

(Pickled vegetables can include: Onion, beetroot, carrot, green beans, cauliflower, broccoli, or other root vegetables.)

Bone Marrow Luge

(For the adventurous eater, you can attempt a “bone marrow luge.” This has been done globally for a few years now).

Smoked Caesar or 30ml whisky of your choice

1 empty bone

Place cooled bone to lips, with bone facing up at approximately 45 degree angle. Pour 30 ml of whisky directly through highest point of bone, resulting in alcohol cascading down the inner portion of the bone, and straight into participants mouth.

To Finish

Heat the oil in a large saucepan or deep fryer to 180 degrees. Deep fry the croquettes 2-3 minutes or until golden . Drain on paper towel ,then serve immediately on the warm bone along side smoked Caesar, and

pickled vegetable skewer.

Whisky Boy

10/203 Gympie Terrace, Noosaville QLD 4566

<https://www.whiskyboy.com.au/>

Photo courtesy of [Profile Magazine](#).

www.secretfoodies.com.au