

Cheeseboard Rind Croquettes

N
NORLAND

Simple to make and incredibly flavourful, these Cheeseboard Rind Croquettes are a clever way to rescue rinds, corner pieces and scraps that are left behind after the Christmas cheeseboard.



🕒 30 minutes

🍴 10-12 servings

Ingredients

150–200g cheese rinds and awkward end-pieces (Brie, Camembert, Stilton, Cheddar, Gouda, etc.)
200g mashed potato (leftover roasties mashed down is perfect)
1 tbsp chopped herbs (chives, parsley or thyme)
1 egg
40g plain flour
40g cracker crumbs
30g finely chopped leftover nuts (optional)
Salt and pepper
Oil for shallow frying

Method

1. Blitz leftover crackers and nuts to a crumb.
 2. Trim any hard, inedible waxed rinds and discard, but keep all edible rinds and soft bits of cheese.
 3. Finely dice the cheese rinds and pieces so they melt easily.
 4. Mix cheese pieces into mashed potato, add herbs, and season lightly.
 5. Roll into small croquette shapes (approx. 40–45g each). Chill 10–15 minutes.
 6. Prepare three bowls: flour, beaten egg, and crumbs.
 7. Roll each croquette in flour → egg → crumbs.
 8. Shallow fry croquettes a few at a time in hot oil for 3–4 minutes, turning until golden and crisp.
 9. Drain on kitchen paper and serve hot.
- Serve with any cheeseboard leftovers such as:
Chutney, fresh or dried fruit, celery sticks or salad leaves.

Cheese is a resource-intensive food, taking 10 litres of milk to produce 1 litre of cheese (varies by type). Milk production is also one of the most carbon intensive parts of the food system. Saving cheese rinds with this creative re-imagining reduces the waste of these high-emission ingredients.