



Crispy Cheese Sticks

(Each variation makes 24 sticks approx.)

Ingredients:

1 Pack Spring Roll Pastry (30), cut in half so you have a rectangle sheet
½ Cup Plain Flour
3 tbsp Water

Filling Variation 1:

2 Cups **Cheesie Tops** Grated Mozzarella and Cheddar Cheese
2 tbsp Plain Flour
1 tbsp Peri Peri Seasoning

Filling Variation 2:

2 Cups **Cheesie Tops** Grated Mozzarella and Cheddar Cheese
2 tbsp Plain Flour
2 tsp Onion Powder
½ tsp Garlic Powder
2 tsp Dried Oregano

Method:

Make the flour paste by mixing the flour and water together until you have a thick consistency.

Mix all ingredients for each variation in separate bowls.

Lay down the rectangular sheet and spoon a heap tbsp of the cheese near the bottom of the sheet. Brush the corners with the flour paste, then fold in ½ cm on each side and roll tightly towards the top and seal the end with the flour paste.

Repeat with the remaining spring roll sheets and filling.

To cook, deep fry in hot oil for 2-3 mins or until golden brown.

