





Deep Fried Chilli Camembert With Cranberry Sauce

Serves 6 as a starter two portions each.

CAN BE COOKED IN THE OVEN ON A BAKING TRAY -
350F/180C/Gas 4 for 14 MINUTES

Ingredients:

2 x 250g/9oz boxes of Camembert (or Brie) - (CHILLED)
1 egg - beaten
75g-100g/3-4oz plain flour
75g-100g/3-4oz Chilli Breadcrumbs
1 x 190g/7oz jar cranberry sauce
Vegetable oil for frying

Method:

Cut the Camembert in half and then into six triangles. Place the egg, flour and breadcrumbs into three separate shallow bowls. Dip the cut sides of the cheese portions into the plain flour and then the beaten egg. Dip into the flour again, coating the whole cheese portion and then coat the whole portion in the beaten egg. Drop into the Chilli Breadcrumbs ensuring that they are fully covered. Place on a sheet of greaseproof paper until all the portions are coated and return to fridge to chill.

Heat the oil and fry the chilli cheese portions for 1 to 2 minutes until golden. Keep in a warm oven until all the portions are cooked and serve immediately with the cranberry sauce and rocket/salad leaves.