

Waste Not
Want Not

CHEESE-SPIRATION



INGREDIENTS

500g cream cheese
1 onion, diced, caramelised
3 cloves garlic, blended
5g ginger, blended
1 apple, diced, caramelised
50g seasoning spices
500g ham, sliced
50g flour
100g breadcrumb
2 eggs
100g corn
50ml milk
100g butter
50g peanuts toasted & ground
Cooking oil

INSTRUCTIONS

1. In a pan, heat up oil and add in onions and apples. Slowly carefully saute until caramelised. Set aside and leave to cool.
2. Fold the onion apple mixture into the cream cheese, season and set aside
3. Lay ham slices on a flat mat. Place cream cheese in center and roll ham slices up like a cigar. Freeze overnight. Once frozen, use a heated knife to cut the sides of the roll cleanly then roll the ham in breadcrumbs.
4. Fry until golden brown and drain on paper towels.
5. In a pan, melt butter and saute corn until brown. Add milk to deglaze. Put on a low flame and continue to reduce. Blend until smooth and set aside.
6. Sprinkle peanut over the top of the dip and serve with rolls.

PRESENT THIS CARD FOR 10% OFF AT:



Zambeekas

Cleveland Butchery



expires
20/04/17

STORAGE TIP!

Wrap celery in foil before storing in fridge.