



Yes you read that right. There was a small pack of Yorkshire Squeaky Cheese in the discounts for 80p. When we had a play with it, it turned out to be very much like Mozzarella in consistency. So we ?invented? Squeaky Cheese Balls!

Ingredients:-

Chilli powder

Garlic Salt

Black Pepper

Plain Flour (Gluten free for us)

2 Slices of Bread (Again this was home made Gluten free Olive bread left from an experiment the other day)

2 Eggs

Mozzarella style Cheese

Method:-

- (1) Mix the Chilli Powder, Garlic Salt and Black Pepper into your Flour.
- (2) Beat the Egg to make an Egg wash.
- (3) Cut the Cheese into cubes about an inch / two and a half centimetres across.
- (4) Wuzz the Bread to make Breadcrumbs.
- (5) Heat a deep fat fryer to 160c.
- (6) Dredge each piece of Cheese in the Flour mix.
- (7) Drop into the Egg wash and coat on all sides.
- (8) Roll in the Breadcrumbs.
- (9) Fry in small batches until they float and the Breadcrumbs are golden brown.

We enjoyed these with home made Lacto - fermented Kimchi & Chilli Cauliflower, Coleslaw with Red Cabbage for a bit of colour, roasted Potato wedges and a small Pork steak each. Perhaps Spring has sprung and we can all start enjoying lighter meals again?