



We had a wander up to the Continental Shop a few days ago. We'd had the idea of Stuffed Jalapeños floating about for a while. When we spotted these monsters it had to be done. Hot ? hot ? hot!

Ingredients:-

Jalapeños

Cream Cheese with Garlic & Herbs

Grated Mozzarella

Flour (Gluten free in our case)

Eggs & Milk (For an Egg wash)

Breadcrumbs (Gluten free in our case)

Oregano

Chilli Flakes

Oil

Salt & Pepper

Method:-

- (1) Blanch the Jalapeños, slit and de-seed. Set aside.
- (2) Mix an Egg wash with Eggs and Milk and set aside.
- (3) Combine the Cream Cheese, Mozzarella, Oregano, Chilli Flake, Salt and pepper ? To make the stuffing.
- (4) Stuffed the Jalapeños.
- (5) Dunk each one in the Egg wash, then dredge in flour.
- (6) Dunk again in Egg wash and then roll in the Breadcrumbs.

(7) Shallow fry turning occasionally until the coating is crispy.

We served ours on a bed of salad with Potato wedges and a home made Marie Rose sauce.