



**We were probably very close to breaking budget with this one, but Camembert, Chorizo etc. and Pork Fillet just had too much potential to leave behind?..**

## **Breaded Camembert**

### **Ingredients:-**

Cornish Camembert, cut into six triangles

Flour (Gluten free here), seasoned with added Five Spice

Breadcrumbs (Gluten free here)

2 Eggs, beaten for the Egg wash

### **Method:-**

(1) Dredge each triangle of Cheese in Flour.

(2) Dunk in the Egg wash.

(3) Dredge in the Breadcrumbs.

(4) Deep fry in small groups until golden brown. Make sure to take them out of the Oil before the melted Cheese escapes!

## **Pork Fillet with Hot & Spicy Cured Meats & Cheese.**

### **Ingredients:-**

2/3 of a pack of Hot & Spicy Cured Meats & Cheese. This was Chorizo, Peperami and Chilli Cheese

Small end of Pork Fillet, halved lengthways and beaten out

1 Red Onion, sliced

2 mushrooms, sliced

Soy Sauce

Salt & Pepper

**Method:-**

(1) Marinade the Pork escalopes in Soy Sauce, Salt & Pepper.

(2) Shallow fry for a couple of minutes on both sides.

(3) Lay the Cured Meat and Cheese over the escalopes and place under the grill for a couple of minutes.

(4) Gently fry the Onion and Mushrooms.

(5) Lay the escalopes over the Onion and Mushrooms.

(6) Dress with the greens of a couple of Spring Onions.

**We enjoyed ours with a home made sweet Chilli dipping sauce and hand cut Chips.**