



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.