



# FRIED MANCHEGO CHEESE

## Ingredients:

- Egg
- Cornmeal
- Manchego cheese
- Olive oil
- Salt & pepper



## Tools:

2 pie plates, cutting board, knife, sauté pan

## Directions:

Crack egg into pie plate, pour cornmeal into another, set aside. On cutting board with large knife cut manchego into triangles. Heat olive oil in a large skillet. Dredge in egg bath, dip in cornmeal. Fry in hot oil until brown (maybe 4 min), remove to paper towels and then to a plate