



Cheese Bites

Servings: 24

Prep Time: 10min

Cook Time: 10min

Ingredients

- 1 tub plain Feta Cheese (200 g nett)
- 140 g chilli-bite mix powder (225 ml)
- Sweet Chilli Sauce

Directions

1. Cut each feta round equally into 8 wedges.
2. Mix enough water into the chilli bite mix, to make a soft dropping consistency.
3. Gently heat a pan of sunflower oil to a depth of 3 cm.
4. Turn each feta wedge in the chilli bite batter until completely but not too thickly coated, and transfer directly into the hot oil. Fry for 15-20 seconds, turning over once, until the coating is puffy and lightly browned all over.
5. Using a slotted spoon, lift out the bites onto crumpled kitchen paper to drain slightly.
6. Serve freshly fried with a dipping bowl of Sweet Chilli sauce.