

## Jalapeño Cheese Poppers by Chef: Bishandutt Dabral

🕒	Total Prep Time:	2 Hr
🌡️	Refrigerator Tem :	1:30 min
🕒	Prep Time:	20 mins
🕒	Cooking Time:	8 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Jalapeño Cheese Poppers

Mozzarella cheese dice	100gms
Cheddar Cheese dice	100 gms
Amul cheese grated	250 gms
Jalapeño Chop	2-3 no
Panko crumb for dusting	200 -300 gms
Flour	150 gms
Corn Flour	100 gms
Salt	To taste
White pepper powder	1/8 tsp
Potato flakes for binding	100 gms
Peri-peri powder	1 tsp
Oil	To fry
Roast Garlic	5 gms
Jalapeno	50 gms
Mayonnaise	200gms

#### How to Prepare Jalapeño Cheese Poppers

- 1) Take a glass or steel bowl to add 100 gms of Mozzarella cheese, 100 gms of Cheddar cheese and 250 gms of grated Amul cheese, mix it well with a hand and add 30 gms of chop jalapeño, salt, white pepper powder, potato flakes 100 gms, mince it properly and divided into small balls of 10-12 gms each. Keep it in the refrigerator for at least 1 Hr
- 2) Take a bowl and add Flour 150 gms and Corn Flour 100 gms add water and make semi-thin consistency batter. Take another bowl with panko crumb.
- 3) Take out the cheese ball from the fridge and dip one by one inside the batter bowl and then dust with panko crumb repeat the process. Refrigerate it again for 30 minutes and then fry in hot oil and sprinkle with peri-peri powder.

#### How to prepare mayonnaise- Jalapeno dip

- 4) Take 200 gms of Mayonnaise in a bowl add 5 gms of roasted Garlic and 20 gms of fine chop jalapeno into it. Mix well add light salt and white pepper powder.

#### Important Tips

- 1) Any other cheese can be used instead of cheddar dice but mozzarella dice cheese is a must
- 2) Another seasoning can be used instead of peri-peri