

Cheese Aigrettes

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Cheese Aigrettes recipe

Ingredients & Quantities

- 140g of Plain Flour
- 70g of Margarine
- 3.5 Eggs
- 330ml of Water
- 110g of Grated Cheese
- Pinch of Mustard
- 1/4tsp of Salt

Method

1. Heat the margarine, water and salt together and bring to the boil. Remove from the heat and add all the flour, all at once.
2. Stir until the mixture forms a ball, leaving the sides of the pan clean.
3. Turn the mixture in to a mixing bowl, beat, cool slightly and then very gradually add the beaten eggs and beat all together until the mixture is light and smooth.
4. Add the cheese and mustard to the mixture.
5. Heat the oil in a deep fat fryer to around 360F, portion up the mixture in to balls and drop in to fat. Cook until golden brown and they have risen.
6. Garnish with parsley and paprika.