

Pogos of old Cheddar stick, salsa of sun-dried tomatoes with mustard, chopped romaine lettuce, lemon zest

Recipe for 12 Tapas



Description

Ingredients

- 1 Unit(s) Egg
- 1 Unit(s) Eggs yolk
- 200 Gr Flour
- 210 Gr Polenta
- 110 Gr Sugar
- 1.50 Tsp Baking powder
- 500 Gr Milk
- 1 Pinch(es) Salt
- 15 Gr Canola oil
- Salt and pepper
- 200 Gr Old cheddar
- 0.25 Unit(s) Romaine salad
- 0.50 Unit(s) Lemon zests
- Salt and pepper
- 30 Ml Olive oil
- 1 Unit(s) Jalapeno pepper
- 0.50 Unit(s) Red pepper
- 0.50 Unit(s) Red onion
- 0.50 Tsp Cumin powder
- 0.50 Tsp Paprika
- 0.50 Tsp Ground coriander
- 100 Ml Sundried tomatoes
- 2 Clove(s) Chopped garlic
- 1 Tsp Dijon mustard
- 1 Sprig(s) Coriander
- Salt and pepper

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Preparation

- Preparation time **30.00 mins**
- Preheat your **Deep Fryer** at **375.00 F°**
- Resting time **30.00 mins**

Bon appétit!