



# Spicy Cheese Bombs

1 wheel camembert cheese  
2 eggs  
2 tbs hot sauce  
1 cup fine breadcrumbs  
 $\frac{1}{2}$  to 1 tsp cayenne pepper or chilli powder  
 $\frac{1}{2}$  cup plain flour  
500ml Vegetable oil

**Serves 4**

**Prep time 20 minutes**

**Cooking time 5 minutes**

- Cut camembert into 8 equal sized pieces and put into freezer for 5 minutes. Take 3 separate bowls. In first bowl put the flour, in second bowl beat eggs and then mix in hot sauce, in third bowl mix breadcrumbs and cayenne pepper.
- Remove cheese from freezer ready for crumbing. First coat in flour, then egg and finally breadcrumbs, making sure to cover the corners of the cheese completely. Dip again in the egg and breadcrumbs so that each piece is double-crumbed. Put crumbed pieces back in freezer for another 5 minutes.
- In a medium sized saucepan heat the oil until it is very hot. Gently place the cheese into the hot oil and cook until crumbs are golden brown.
- Serve immediately with some more hot sauce for dipping. Caution melted gooey cheese is hot!