

Cheese Rolls Recipe

{youtube}ZMHx-GmKnlo{/youtube}

DescriptionMediterranean cheese rolls are a snack or appetizer that is served in the beginning of a meal and can be served with hummus or baba ghanoush. They usually consist of a salted cheese mixed with herbs and rolled in a thin dough then toasted or fried.

Recipe

1 package thin egg roll dough
2 cups shredded ackawi cheese
or shredded mozeralla
1/2 cup shredded cheese mix
1 tbs. chopped parsley
1/2 tsp ground black pepper
1/2 tsp salt (optional)
1 egg white
1 egg yolk (to bind dough)
olive oil to pan fry rolls

Combine cheeses, parsley, pepper, salt and egg white until well mixed. Place 1-2 tbs in egg roll and roll up as instructed. Cook in pan or oven in olive oil until dough is browned, for about 4 minutes on each side.