



12

SERVES/MAKES



COOKING TIME:  
< 15 min



COOKING STYLE:  
Stove

## LANCEWOOD® EASY CREAM CHEESE STICKS

### INGREDIENTS:

250 g LANCEWOOD® Full Fat Plain Cream Cheese  
2 eggs, lightly beaten  
150 g breadcrumbs  
750 ml oil

### METHOD:

Slice the cream cheese into 12 sticks. Dip the cream cheese sticks in the egg and coat with the breadcrumbs. Add the oil to a pot and heat over high heat. Once the oil has been heated, add the cream cheese sticks and fry until golden brown. Remove from the oil and place on paper towels to drain off any excess oil. Serve with sweet chilli sauce or the berry compote sachet from the **LANCEWOOD® Full Fat Plain Cream Cheese with Berry** for a sweet option.

### PRODUCTS USED:



Full Fat Cream Cheese With  
Berry



Full Fat Plain Cream Cheese

**ENJOY!**