

## Crispy Moondarra Sweet Chilli Cheese 'Bundles'

Serves 4-6 as a canapé or light entrée

### Ingredients:

- 3 sheets of 215 x 215 mm frozen spring roll wrappers, cut into fourths
- 1 package (120 grams) Moondarra Sweet Chilli Cheese
- 1 cup vegetable oil for frying

### Method:

Place Moondarra Sweet Chilli Cheese into a bowl. Thaw the spring roll sheets until soft. Place one wrapper flat on a work surface with a small bowl of water nearby.

Cover the remaining wrappers with a damp tea towel. Cut the wrapper into four equal squares and spoon one teaspoon of sweet chilli cheese into the middle of each square. Using your finger, trace the edges of each square with water. Gather edges up and squeeze together pinching them together in the center creating little 'bundles'. Set aside.

Heat the oil in a large frying pan over medium-high heat. Using small tongs, stand the bundles up in the oil and fry until golden on all sides. Remove and allow to drain on paper towels. Let cool for ten minutes, then serve.



## Moondarra Garlic & Chive Cheese Twice-Baked Potatoes

Serves 6 as a side dish

### Ingredients:

- 3, 250 gram (or close to) 'golden delight' or baking potatoes
- 1 package (120 grams) Moondarra Garlic & Chive Cheese
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon sea salt
- 1 tablespoon butter
- ¼ cup milk

### Method:

Preheat oven to 200 degrees.

Wash and clean potatoes.

Do not scrub the skin off and prick with the tip of a sharp knife.

Rub potatoes in oil and salt, place on a baking sheet and bake for one hour.

Remove from oven and allow to cool for ten minutes.

Slice potatoes in half lengthwise and spoon out the flesh into a medium bowl carefully leaving the skins intact.

Add Moondarra Garlic & Chive Cheese, butter, and milk and mash until smooth.

Place the skins back onto the baking sheet and scoop the potato mixture back into each one.

Grill for 15 minutes until the tops are golden. Serve immediately.

