



Spanish Cheese Puffs with Honey

SERVINGS 4  **PREP TIME** 45 min. **COOK TIME** 10 mins.

INGREDIENTS

- 2 tablespoons of sesame seeds for toasting
- Additional sesame seeds for coating
- ½ cup + 2 tablespoons of flour
- ½ teaspoon baking powder
- ¼ teaspoon sweet Spanish paprika
- 2 eggs, separated
- 3 ounces creamy cows milk cheese, grated
- ¼ cup grated cured **La Fe Queso Fresco**, grated
- **La Fe Vegetable Oil** for frying
- Honey for coating

DIRECTIONS

1. Begin by preheating the oven to 350°F and spreading the two tablespoons of sesame seeds on a foil lined cookie sheet. Place the seeds in the oven to lightly toast them or until they are golden brown. This process should take 5-7 minutes.
2. Following this, in a medium-sized bowl, mix in the flour, baking powder, salt and paprika together. After this, in another bowl, beat the egg white until they become stiff with peaks, making sure to not let it get dry. Now, stir in grated La Fe Queso Fresco, egg yolks, toasted sesame seeds and blended flour mix into the egg white mixture. Using a spoon, drop the batter onto the foil lined cookie sheet and refrigerate for 30 minutes.
3. After you have completed this process, heat the La Fe Vegetable oil until very hot, but not smoking. Following this, take out the cookie sheet and roll each spoonful into round cheese puffs and then roll them through raw sesame seeds. After you have achieved the proper size, drop the puffs into the heated oil and deep fry until they become golden brown. This process should take roughly 1-2 minutes.
4. Remove the cheese puffs and place them on paper towels for about one minute to drain. Once drained, place the cheese puffs in the serving dish of your choosing and drizzle them with honey on top until soaked.
5. Serve immediately.