

## Air Fried Cheese Sticks

Serves 2-3 persons

### INGREDIENTS

#### **Cheese in Sticks:**

Feta, sheep's cheese or shepherd's cheese (cheese in brine) or Mozzarella

3 tbsp Flour

1 Egg

30 g Breadcrumbs and/or Panko

4-6 pieces of finely chopped sun-dried tomatoes

60 g finely chopped olives,

2 garlic granules,

A bit of dried herbs, sesame seeds, black cumin

Olive oil in a sprayer/vaporizer

Ajvar sauce & herbs e.g.parsley



## **Air Fried Cheese Sticks**

### **METHOD**

**Remove the cheese from its packaging, allow to drain slightly, and cut it into sticks.**

**First coat the cheese sticks in flour, then in egg and finally roll them in breadcrumbs or panko that is refined with finely chopped sun-dried tomatoes (4-6 pieces), finely chopped olives (60g), garlic granules, dried herbs, sesame seeds, black cumin.**

**Place the Air Fry tray on the universal pan and then sprinkle the cheese sticks with a light drizzle of olive oil.**

**Insert the Air Fry tray on level 3 and the universal pan on level 1.**

**Air Fry for 10min at 200°C with the specific Air Fry heating mode.**

**Finally service the cheese sticks with Ajvar sauce and chopped herbs e.g. parsley.**