

Breaded sticks



Preparation

Prepare light roux of margarine and flour, pour in the milk and cook for about 10 minutes. Season with pepper and nutmeg, and then add the parsley and salt according to your taste. Cool down the mixture and mix with the diced processed cheese. Place the filling at the very beginning of the thin dough; then fold in the form of thin rolls. After that, cut with a sharp knife and briefly fry in hot oil. Serve warm as savory snacks with a drink of your choice.

Ingredients

2 sheets of thin dough for rolls , 40 g of flour , 2 dl milk , 30 g margarine , pepper , salt , nutmeg , 1 tablespoon of chopped parsley , 75 g Zdenka spreadable cheese , 1 egg , bread crumbs for breading , frying oil