

## ARCHIVED RECIPES

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## CHEESY DIPPERS

**Ingredients:**

- 1 Gardenia Focaccia
- 8 pcs sliced processed cheese
- 1 egg (beaten)
- 1 tomato (seeded and finely chopped)
- 3 tbsp sambal belacan
- Juice of 1 calamansi (small lime)
- Vegetable oil

**Cooking Method:**

1. Split focaccia but not completely through. Fill with cheese.
2. Place it on a sheet of aluminium foil with the sides lifted up to contain it. Pour in egg.
3. Leave focaccia to soak up the egg, turning it over from time to time.
4. Remove focaccia from foil and pan-fry in a little oil or bake on a non-stick baking sheet (250°C in oven). Cooking time either side is between 5 to 10 minutes.
5. Combine tomato, sambal and calamansi juice.
6. Slice sandwich into "fingers" and serve warm with the sambal dip.

**NB: If Whole focaccia is too difficult to handle, then make two halves instead.**