



*cheese* @ Love

## BACON-CHEESE STUFFED MANDAZI

### INGREDIENTS

- 3 cups all-purpose flour
- 6 tbsp sugar
- 1 tsp ground cardamom
- 1 tbsp yeast instant yeast
- 1-3/4 cup milk, warm
- 1/4 cup butter, melted

#### For Filling:

- 1-1/2 cup or 250 grams CheeseLove mozzarella
- 2 cups bacon, chopped

### INSTRUCTIONS

- 1** In a bowl mix flour, yeast, cardamom, salt and sugar. Add in the melted butter then gradually add the milk while mixing with your hand. Knead until you have a good soft and firm but not sticky dough
- 2** Remove from bowl and transfer to a flat floured surface and knead for a good 15 mins pounding it as much as possible. Take your bowl and lightly grease with oil, put your dough, cover with clear foil paper and let rise in warm place for 1 hour
- 3** In the meantime, heat pan over a medium heat, fry the bacon while stirring occasionally for about 10 mins or until bacon is evenly cooked and crispy. Transfer to a kitchen towel and let cool for 5 mins.
- 4** To make the filling, add the bacon and the CheeseLove mozzarella cheese in a bowl, mix well until nicely combined. Set aside.
- 5** Take your raised dough and punch to release some air. Transfer to a floured flat surface, and using a knife, divide into two. Divide each dough into small balls. Take each ball and using a roller, roll out each ball into a circle of about a quarter inch thick
- 6** Divide each circle into four equal triangle sections, place on a floured surface and continue with the rest of the balls
- 7** Take each triangle piece, spread the cheese filling in the center part. Brush some water at the ends (This is for sealing the dough) take another triangle piece and cover the filled dough
- 8** Using your fingers, slowly pinch the ends of each dough until completely sealed. You can also use a fork by pressing all sides. Place on a floured tray and repeat with the rest of the triangle pieces. Cover with kitchen towel and let rise in a warm place for 30mins
- 9** Heat oil in a pan over medium heat. To test if the oil is ready, place the back of a wooden spoon into the center of your frying pan. If the oil is hot enough to use, bubbles will immediately come up from where the tip touches the bottom of the pan. If no bubbles come up, then give the oil a few more minutes to heat up and test again
- 10** To fry, slowly put mandazi in the oil, don't overcrowd your pan. Splash oil on top of each mandazi to help them puff. Once they start to puff, turn immediately to avoid them cracking. Now cook while turning until nicely browned golden color. Place on a kitchen towel to drain excess oil. Repeat with the remaining pieces until all done
- 11** ENJOY!