

Czech Fried Cheese

If there's anything specific among Czech food, it's Fried Cheese. Typical meal of Czech restaurants, where it was only vegetarian meal in the past. Breaded slice of cheese – Edam (Edam; medium soft cheese), camembert (Hermelín), Emmental – is deep fried in pan or deep fryer and served with potatoes, french fries or in fast food put in bun with tartar sauce. It doesn't matter that it's unhealthy, because it's so easy and tasty.

Ingredients

- 4 slices of cheese about 1.5cm thick (about 1/2 of inch)
- eggs
- flour
- breadcrumbs
- oil
- salt

Directions

1. Take 3 bowls. Put flour into first, whisked eggs with salt in second and breadcrumbs into third.
2. Bread cheese in flour, then eggs and finally breadcrumbs. Bread each slice at least 2 times so the melted cheese won't spill during frying.
3. Fry in pan or deep fryer.
4. Tip: In deep fryer – when cheese starts to swim up, it's done.