

Deep Fried Cheese Squares

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	butter
1 1/4	cups	flour
1 1/2	cups	milk
3		egg yolks
1	teaspoon	salt
1/8	teaspoon	white pepper
1	cup	gruyere cheese - grated
1	cup	Emmenthaler cheese - grated
2		eggs beaten with 1/3 cup milk
1	cup	dried bread crumbs
		vegetable oil

In a heavy 3-4 qt saucepan melt the butter over moderate heat. When the foam begins to subside, stir in 3/4 cup flour and mix well. Add the milk in a stream, stirring constantly. Cook over high heat until the sauce comes to a boil and thickens. Simmer for another 10 minutes on low heat, whisking often.

Take the pan off heat and beat in egg yolks one at a time using wooden spoon. Season with salt and pepper. Add grated cheese and mix well. Pour into a greased 8x6 baking dish and spread into a 1/2" layer. Smooth top and cool. Cover with plastic wrap and refrigerate overnight.

Using a pastry wheel or sharp knife, cut into 2 inch squares and transfer to wax paper. Dredge each in flour. Dip into egg wash and then crumbs. Place on baking sheet and refrigerate for an hour.

Heat 2-3 inches of oil to 375. Preheat oven to low. Line baking sheet with paper towels and place in oven.

Deep fry 3-4 at a time for about 5 minutes, turning. Transfer to baking dish to keep warm.

Yield: "12"