

# Quick Cheese Balls

## Ingredients:

- 4 slices bread
- 2 tbsp **Amul Cheese Spread**
- 1 small onion, chopped
- 2 green chillies, chopped
- Few coriander leaves, chopped
- Salt to taste
- Oil for deep frying

## Method:

- Wet the bread with little water and squeeze out all the water.
- Break the bread into small pieces on a plate.
- Add **Amul Cheese Spread**, chopped onion, green chillies, coriander leaves and salt to the bread.
- Mix all the above well so that the mixture resembles a dough.
- Roll out into equal balls.
- Deep fry and serve hot with ketchup or chutney.
- Makes 8 - 10 pieces.

# Tomato Toast

## Ingredients:

- Bread (6 slices or the desired quantity)
- 2 tomatoes
- 1 onion chopped
- 1/2 tsp garlic-ginger paste
- 1 each of clove, cinnamon and cardamom
- 1 tsp pepper powder
- Salt to taste
- 1/4 cup coriander (optional)
- 1/2 tsp chilli powder (optional)
- **Amul Cheese Spread**
- Oil to fry

## Method:

- Grind all the ingredients except the bread in the mixer to a fine paste.
- Cut the bread slices into quarters.
- Dip into the paste and fry on a heated chapatti/dosa tawa after heating oil.
- Turn over and fry till done.
- Take care and fry over medium heat.
- Remove from fire.
- Spread some **Amul Cheese Spread** over it and serve with hot tea or coffee or cold juice.