



Mediterranean Stuffed Cheese Rolls

Want to try your hand at Mediterranean food? Check out this easy recipe for cheese rolls, which are rich and tasty - crispy on the outside, creamy on the inside. If you're having a problem finding the ingredients at a local grocery, you can get egg roll dough at Trader Joe's or Whole Foods. If ackawi cheese isn't available, mozzarella makes a fine substitute. Enjoy!

Ingredients

- 1 package thin egg roll dough
- 2 cups shredded ackawi or mozzarella cheese
- 1/2 cup shredded cheese mix
- 1 tbsp chopped parsley
- 1/2 tsp ground black pepper
- 1/2 tsp salt
- 1 egg white
- 1 egg yolk beaten
- 2-3 tbsp olive oil

Preparation Process

In a small bowl, combine the cheeses, parsley, pepper, salt and egg white. Split an egg, pouring the white into the cheese mixture and the yolk into a separate bowl. Mix the cheese filling thoroughly

Lay the egg roll dough on a flat surface, and place 1-2 tablespoons of the cheese mixture near one corner of the dough

Gently beat the egg yolk with a whisk, then spread the yolk on the corner of the dough opposite the corner with the cheeses

Fold the roll together, using the egg yolk corner to seal the edges

Add 2-3 tbsp of olive oil to a frying pan and heat on medium low, then cook the roll, seal-side down, for about 3-4 minutes on each side, or until golden brown. Repeat until all the rolls are cooked.

If you want to watch the video again. Click [here](#).