



Pizzarap Recipe

Preparation Time	10
Cooking Time	40
Serving Size	10

Ingredients:

- 10 slices bread, white loaf
- 1/2 cup DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 5 slices sweet ham, each cut into 2
- 10 sticks cheddar cheese
- 2 pcs egg
- 1 1/2 cups breadcrumbs
- 2 cups oil, for deep frying

FOR THE DIP

- 1/4 cup mayonnaise
- 1/2 Tbsp garlic, minced
- 1/2 tsp lemon rind, grated

- 1/4 tsp dill, fresh (optional)

Preparation:

1. Flatten each piece of bread with a rolling pin. Spread DEL MONTE Sweet Style Spaghetti Sauce on top of bread. Put ham and cheese. Roll carefully and tightly. Secure with toothpick if needed.
2. Dip each bread roll in beaten eggs, then coat with bread crumbs. Deep-fry until golden brown. Drain on paper towels. If desired, slice diagonally into bite-size pieces.
3. Combine all ingredients for the dip. Serve with pizzarap.

Chef's Tip

For better texture on the crust, use Japanese style breadcrumbs which are coarser than ordinary breadcrumbs.

Lusog Notes

This recipe contains calcium for strong bones and teeth. It also has iron that is needed for normal metabolism.

Cooking Skills Needed

- Slicing
- Deep Frying

Cooking Tools

- Pot

- Chopping Board
- Measuring Cups
- Spatula
- Toothpick
- Measuring Spoon

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