



Crazy Recipes



Spice up your cheese

WITH AVIKO PREMIUM
LA CUISINE BELGE 12MM

makes 10

ingredients

100 g	Aviko Premium La cuisine Belge 12 mm	1	Shallot, chopped
5	Jalapeño peppers	1 tsp	Smoked paprika powder
200 g	Cream cheese	12 slices	Bacon
50 g	Cheddar cheese, grated		Salt
1	Clove of garlic, crushed		

preparation

Preheat the oven to 180°C. Heat a saucepan and fry the shallot and garlic until softened but not coloured. Add the cream cheese and cheddar and season to taste with a pinch of salt. Cut the jalapeños in half and fill them with the cream cheese mixture. Follow the instructions on the packaging to prepare the chips. Fill every jalapeño with one chip each and wrap with one slice of bacon. Bake in the oven for approximately 6 minutes.

WITH AVIKO PREMIUM FRIES