

Panko Crusted Panela Cheese



If you already are amazed by the large quantity of Costco products you will be speechless once you see the sizes of the cheeses, meat, and produce at their Business Center.

Well, I came back with a huge piece of panela cheese and I knew that we would not be able to finish the cheese before it started to turn bad, and decided to prepare it in a way that could be stored in a freezer...this was sure an experiment, but luckily it worked great.

First, I need to admit that I was a little nervous since I never froze this kind of cheese, so I prepared an extra batch just to be frozen. After a few days, I pan fried the panko crusted cheese and voila, I could not tell the difference from the freshly prepared ones, so I went ahead and prepared all the remaining cheese.

I like this cheese because it has a similar texture to paneer. Once you cook it, it holds its shapes, not like mozzarella which will, in this case, “leak” out of the crust. Moreover, you can serve it as an appetizer or as a main dish, paired with salad.

Ingredients:

Panela Cheese

Flour

Panko + dry oregano to taste

1 egg + 1 tablespoon water

Oil for pan fry





Method:

Slice the panela cheese into approximately $\frac{1}{2}$ inch thick and 2 $\frac{1}{2}$ by 1 inch size rectangles. Coat with flour and dip into the egg mix. Then cover with panko mix. At this point, you can pan fry with a little oil, until the panko crust turns golden or freeze for future use.

Serve hot/warm.

To freeze the cheese, place the cheese coated with panko in a tray, single layer. After a couple of hours in the freezer, remove the frozen cheese from the tray and store in freezer bags.



I hope you enjoy this simple recipe using Panela cheese.

Curiosity Corner

Panela cheese or queso panela is used in many Mexican dishes. When fresh, it has a similar texture to mozzarella, but once cooked, it carries a very different texture, since it does not melt like mozzarella cheese.

Thank you for stopping by Simple Recipes!