



Longanisa Fried Cheese on a Stick

by Greggory Soriano

Ingredients:

- 1 1/2 cups all purpose flour
- 1/3 cup glutinous rice flour
- 1 Tbsp. sugar
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 1/4 tsp instant dry yeast
- 1 Tbsp. olive oil
- 1 cup warm water
- 5-6 pieces of **Island Pacific Longanisa**, cooked and cut into 1/2 (2 pieces)
- 1 lb. block cheese at least 6" in length and 1" thick (stretchy cheese when it melts: Sharp Cheddar, Mozz., Monterey Jack etc.) cut into 1"-2" blocks
- Panko for coating
- vegetable oil for frying (it's best to use an actual fryer to fry them vertically, but you can totally do it horizontally in a cast iron pan that is larger than the entire cheese dog (including the stick))
- sugar for coating (optional)

Other Tools:

- thick wooden dowels or chopsticks
- [metal tongs](#)
- fryer, deep enough to fry vertically or a [large pan, at least 3" deep.](#)

Directions:

1. In a stand mixer with a dough hook, add glutinous rice flour, sugar, instant dry yeast and salt. Add water and olive oil and mix. If the dough is too dry, just keep adding small increments of water (1 Tbsp.) at a time, until it resembles a moist dough. It should still hold it's shape, but be a soft dough. Knead for about 6-10 minutes. Allow to proof and double in size for about an hour. I like placing it in the warmest place in the house. When it's summertime, I place it in the garage and when it's winter, I create a proofbox in my oven by boiling water in a small pot and placing it in the bottom of the oven with the bowl of dough on the top rack to induce proofing.
2. While dough is proofing, cut block of cheese with a chef's knife into large cubes and longanisa into 2 pieces (about the same size of the cheese). They should look like giant french fries or a huge julienned piece of cheese. Insert chopsticks into cheese and longanisa (like a kabob) and lay them on a flat tray or sheetpan. If you do hotdogs, just repeat the same process.
3. Divide the dough into 6 pieces. Stretch the dough with your hands to be the size of the longanisa and cheese on the stick. Place it over the cheese/longanisa and pinch the seams. Roll the entire cheese-stick on table to distribute the dough and make smooth.
4. Roll the dough-covered cheese or hot dog onto the Panko and and deep-fry at 350-355F.
5. At this point, you have the option of rolling some sugar and drizzling ketchup and mustard. Enjoy!

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

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