



Crispy fried mozzarella

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Crispy fried mozzarella is a delectable vegetarian appetizer or snack served with roasted tomato sauce. Any cheese lover's dream!

Course Appetizer, Snack

Cuisine American

Keyword Fried mozzarella, Fried mozzarella balls, mozzarella sticks

Prep Time 20 minutes

Cook Time 20 minutes

Total Time 40 minutes

Servings 6

Calories 232kcal

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Ingredients

- 400 g (14oz) Bocconcini (small mozzarella balls)
- 1½ cups flour seasoned with salt and pepper
- 4 extra-large eggs beaten
- 2 cups breadcrumbs
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 2 tsp Italian herbs
- oil for frying
- tomato sauce for serving

Instructions

1. Dry the mozzarella with paper towels.
2. Place the breadcrumbs in a large, flat bowl then season with the garlic and onion powder, salt and Italian herbs. Mix well.
3. Place the seasoned flour and beaten egg in separate bowls.
4. Coat the cheese first in the flour, then in the egg. Repeat this step to make sure the cheese is well covered.
5. Roll the mozzarella in the breadcrumbs, pressing the crumbs onto the mozzarella to ensure good coverage.
6. Place on a sheet pan and place in the freezer for 20 minutes - 1 hour.
7. Heat the oil in a large pot.
8. Remove the mozzarella from the freezer then fry in batches until golden brown and crisp.
9. Remove with a slotted spoon then place on a paper towel-lined plate.