

Fried Mozzarella Veggie Skewers

Recipe By *Faigy Grossman*



Cooking and Prep: 
3.5 h

Serves:  16

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

These small cubes give that crunchy taste without the heaviness of a full stick. Add vegetables to the picture, and you're good to go!

Ingredients (5)

Mozzarella Skewers

- 6 mozzarella cheese sticks
- 2 eggs, beaten
- 4 tablespoons flour
- 1/2 cup **Gefen Seasoned Bread Crumbs** or other flavored bread crumbs
- oil, for deep-frying

Start Cooking

Make the Fried Cheese Skewers

Yields 30-36 mini skewers.

1. Remove string cheese from plastic wrapping and cut each stick into five or six pieces. Line a baking sheet with baking paper.
2. Place eggs in a bowl. Place flour and bread crumbs on two separate plates.
3. Dip cheese stick pieces into flour, then into egg, and roll in bread crumbs to completely coat; place breaded cheese sticks onto the prepared baking sheet.
4. Allow cheese sticks to stand at room temperature for about five minutes to set, then dip again into egg and bread crumbs to form a thick coating. Freeze breaded cheese sticks for at least two hours.
5. Heat oil in a deep fryer or large saucepan. Deep-fry cheese sticks, a few at a time, until the coating is golden brown and crisp and the cheese is soft, about one to three minutes.
6. Let sticks drain on paper towels; cool slightly and skewer them with vegetables, as shown in the photo.
Serve alongside warmed marinara sauce, as a dipping accompaniment.

Note:

If you are not serving them right away, you can heat the skewers on a lined baking sheet until cheese is soft.

Tip:

If string cheese is not available, you can cut your own cubes of cheese measuring 1x1½ inches (3.5x3.5 centimeters).

Credits

Photography: Daniel Lailah.

Styling: Amit Farber.