

Crispy and Oozy Fried Mozzarella

Recipe By Naomi Nachman



Cooking and Prep: 
2.5 h

Serves:  16

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

There's nothing quite like warm, crispy, oozy cheese, that strings as you bite into it. Naomi has it mastered with these delicious Mozzarella bites. They're coated with panko and fried to perfection. Don't miss her tips for getting them perfect!

Ingredients (7)

Main ingredients

- 1/2 cup all-purpose flour
- 3 eggs, beaten
- 1 log Natural and Kosher pre-sliced mozzarella
- 1 cup Gefen Panko Bread Crumbs
- 1/2 cup Natural and Kosher grated Parmesan cheese

1 tablespoon dried dill

1/2 cup canola oil

Start Cooking

Frying the Mozzarella

1. Place the flour, eggs, and panko bread crumbs mixed with parmesan and dill, in three separate shallow bowls.
2. Dip a slice of the cheese, first in the flour, then in the eggs (letting any excess drip off), then the panko-cheese mixture, pressing gently to help it adhere.
3. Set aside each slice of crumbed cheese on a tray lined with parchment paper and continue to batter up the rest of the cheese.
4. Place in the freezer for up to two hours. Don't skip this step. It stops the cheese from oozing out when you fry them.
5. Remove from freezer, then repeat again the dipping process of the already crumbed slices, but just the egg and panko/cheese coating. This gives them a super crunchy coating.
6. Heat the oil in a large skillet over medium-high heat. Working in batches, cook the cheese until golden, one to two minutes per side. Transfer to a paper towel-lined plate.