

Fried Mozzarella

written by The Recipe Exchange | April 30, 2023

Ingredients

1 Lb. block of mozzarella cheese
2/3 cup all-purpose flour
1/3 cup cornstarch
2 eggs – beaten
1/4 cup water
1 1/2 cups Italian bread crumbs
1/2 tsp. granulated garlic
1/2 tsp. dried oregano
1/2 tsp. dried basil

Directions

Slice the block of cheese lengthwise into about 1/2" sections. Cut each section in half.

Blend the flour with corn starch; set aside.

Beat the eggs with water; set aside.

Mix the bread crumbs, garlic, oregano, and basil; set aside.

Dip cheese in flour, then in egg wash, and then coat with bread crumbs.

Place carefully in 350 degree oil and deep-fry until golden brown.

Drain on brown paper bags.