

Mozzarella Sticks



Scan Code To Watch Video!



Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 5 minutes

Ingredients

__ 16oz Block of Dry Mozzarella (or pasterized mozzarella), cut into into sticks

__ 3 eggs

__ 3/4 cup of Heavy Cream

__ 2 1/4 cups of Bread Crumbs

__ 3/4 cup of Freshly Grated Parigiano

Reggiano

__ 2 tsp of Granulated Garlic

__ 1 Tbsp of Italian Seasoning

__ 1/2 cup of All Purpose Flour

__ Salt and Pepper, to taste

__ Vegetable Oil

1) In a bowl, whisk together the eggs, cream, salt and pepper, set aside.

2) In a shallow bowl, mix together the breadcrumbs, parmiggiano, garlic, italian seasoning, salt and pepper, set aside.

3) Place the flour on a plate, season with a little salt and pepper and stir together.

4) Dredge each piece of mozzarella in the flour, dip in the egg mixture and coat them well in the bread crumb mixture.

5) Repeat dipping each one in the egg and coating them in the bread crumb again so you have a double coated mozzarella stick.

6) Place them on a tray and pop them in the freezer for a minimum of a few hours.

7) Add the oil in a large dutch oven and put enough oil to come up half way up the sides of the pot. Bring the oil to temperature at 375 degrees.

8) Place the mozzarella sticks (in batches) in the hot oil and fry them (turning them as needed) until deeply golden brown and crispy.

9) Drain them on a paper towel lined plate and serve immediately!

