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Mozarella Sticks

Ingredients

3.5oz. flour
0.5oz. corn starch
4oz. cups bread crumbs
2 eggs, beaten
2fl oz. water
1 tsp. dried thyme
1 tsp. dried basil
1 tsp. garlic salt
¼ tsp. cayenne pepper (optional, great for an extra kick)
Pinch of salt
16 uniform sticks of mozzarella, or a cheese of your choice
2fl oz. oil for frying, you can choose to deep or shallow fry your sticks

Preparation

1. Combine the flour and cornstarch on a plate
2. Mix the breadcrumbs, thyme, basil, garlic salt, cayenne pepper and salt in another plate
3. In a bowl mix the eggs and water
4. Coat each piece of mozzarella in the flour, then the egg mixture and finally in the bread crumbs and fry unit the breadcrumbs are golden. Drain the excess oil on a kitchen towel and serve

Cooks Note