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Posted on 17 September 2012

*by ewfood*

## 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 until the breadcrumbs are golden. Drain the excess oil on a kitchen towel and serve

## Cooks Note

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