



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
