



Mozzarella sticks

Deep-fried mozzarella sticks with cherry tomatoes

Easy 4 Servings 30 min.



Enjoy a delicious, Italian-style snack. When the warm mozzarella is immersed in the tomato dip and melts in the mouth, there's just one reaction: "Mmmhh". Ideal for parties – or whenever you feel like it.

Ingredients

2 balls of mozzarella (125 g each)
2 eggs
50 g flour
100 g breadcrumbs
1 bottle ORO di Parma passata rustica
A couple of ORO d'Italia cherry tomatoes
1 tbsp. ORO di Parma tomato paste, triple concentration
1-2 garlic cloves
A generous handful of tarragon, thyme and rosemary
2-3 tbsp. olive oil
2 tsp. white wine vinegar
Salt, pepper, 1 tbsp. sugar
Oil for deep-frying

Step 1: The preparation

Ingredients: Eggs, mozzarella, flour, breadcrumbs

First whisk the eggs, then cut the mozzarella balls in half and cut them into strips. Now you can bread the cut mozzarella sticks. Dip them first in the flour, then in the beaten eggs and finally in the breadcrumbs and coat them well. Halve the fresh cherry tomatoes for the dip. Of course, Italian herbs should not be missing: Cut tarragon, thyme and rosemary as finely as possible, because this way they give off their aroma particularly intensively.

Step 2: The cherry tomato herb dip

Ingredients: Cherry tomatoes, thyme, rosemary, tarragon, olive oil, garlic, vinegar, tomato paste, chopped tomatoes, sugar, salt and pepper, oil

Put some olive oil in the pan and heat it slightly. Sauté the thyme, rosemary and garlic and add a dash of vinegar. Then add ORO di Parma chunky tomatoes and ORO di Parma tomato paste. In the next step, mix in the halved tomatoes and the sugar. Let the sauce simmer for about 10 minutes over medium heat.

Step 3: The final

Ingredients: Mozzarella sticks, cherry tomato and herb dip

Now it's getting hot and greasy: Heat the oil and deep-fry the mozzarella sticks until they are nice and golden brown. Finally, just add the tarragon to the sauce, fold it in and season with salt and pepper. Serve your mozzarella sticks together with the dip - so delicious! Makes it hard not to eat it all yourself before the party. Buon Appetito!

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