

## Fried Mozzarella Discs

### Ingredients:

- **2 (8oz) packages** of fresh mozzarella, pre-sliced
- **1 cup** flour
- **2 tsps** kosher or sea salt
- **2** eggs
- **1 tsp** water
- **1 cup** Panko bread crumbs

### Instructions:

#### Preparation

- 1. Prepare the Mozzarella**
  - Separate mozzarella discs from the package and place them on a plate.
- 2. Whisk the Eggs**
  - In a bowl, whisk eggs with 1 teaspoon of water until the whites are fully incorporated (about 80 strokes).
- 3. Set Up the Dredging Station**
  - On a plate, mix flour with 1 tsp of salt.
  - Place the whisked eggs in a bowl next to the flour.
  - Add 1 tsp of salt to Panko breadcrumbs and mix, place on a separate plate and place it next to the eggs.
- 4. Bread the Mozzarella**
  - Press each mozzarella disc firmly into the flour, coating both sides. Shake off any excess.
  - Dip the floured mozzarella into the egg mixture, coating both sides.
  - Place the mozzarella into the Panko breadcrumbs and scoop some on top.
  - Firmly press the breadcrumbs onto the mozzarella to ensure a complete coating.
  - Transfer the breaded mozzarella onto a parchment-lined sheet pan.

- Repeat until all mozzarella discs are breaded.

#### 5. Freeze

- Place the sheet pan in the freezer for at least 3 hours, or until the mozzarella is completely frozen.
- Once frozen, transfer the mozzarella to a freezer-safe container. Store for up to 3 months.

### Cooking

#### 1. Heat the Oil

- Pour about 1 inch of oil into a pan and heat to **350°F (175°C)**.

#### 2. Fry the Mozzarella

- Carefully place the frozen mozzarella discs into the hot oil.
- Fry until golden brown on the bottom, then carefully flip and cook the other side until golden brown.

#### 3. Serve

- Remove from the oil and drain on a paper towel.
- Serve immediately with your favorite dipping sauce.

👉 **Tip:** You can add 1/2 tsp each of dried basil, granulated garlic and granulated onion to your panko breadcrumbs for added flavor.

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