

heute gibt es...

## Mozzarella in a carriage

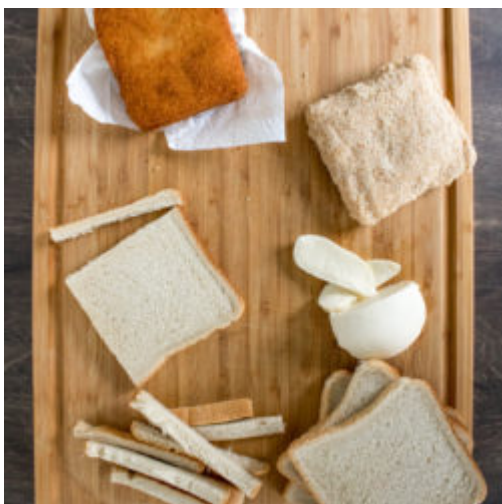


### Ingredients(6 pieces)

- 12 large slices of toast
- 2 Mozzarellakugeln to 125g
- 4 eggs
- Salt
- Pepper
- 50g flour
- that. 100g Paniermehl
- Frittieröl

### Preparation:

1. The slices of bread debark.
2. Cut the mozzarella into slices about 0.5 cm thick and about 2 pieces spread on a slice of bread cheese so that a thin edge remains.
3. Close the sandwich with another toast slice.
4. The eggs in a shallow dish, whisk together well and season with salt and pepper. also keep ready the flour and breadcrumbs in shallow bowls.
5. First floured the sandwich round, then dip each side of the egg, making sure that the edges are pressed together so that they remain closed.
6. Finally, good roll in bread crumbs, so that a uniform batter is formed. Here again well compress the edges. temporarily store on a plate and deal with the other sandwiches as well.
7. In a hochrandigen pan heat the oil and fry until golden brown in carrozza in hot fat mozzarella.
8. put the end on some kitchen paper to remove excess fat capture and enjoy warm.





### **Important tips and information:**

- be sure to drain well before using the mozzarella.
- Depending on the region of this finger food is refined by some béchamel and ham.
- Of course, you can vary the filling to your liking. but ensures that the ingredients do not contain too much liquid!
- If you are not friends of fried food, you can give on a lined baking tray and bake at 200 ° C (conventional oven) for 15 minutes, the finished breaded slices of bread.
- An even healthier alternative would be the version of Naples, that completely omit the batter and fry the bread dipped in egg in a little oil.
- You can mozzarella and also prepare beforehand to the breading evening in carrozza, keep refrigerated and deep-fry the next day. Here, however, it is very important that the mozzarella was really good drained, otherwise the slices of bread to soak too much and does not match the consistency of the result.
- Freezing is not recommended for this dish.