



Cheese in a Carriage, or Italian Toastie (but fried)

Mozzarella in Carrozza

Ingredients

Mozzarella 500 gms

White Bread slices, 12
crusts removed

salt and pepper

Eggs 5, lightly beaten

Flour 100 g/milk if
baking

Breadcrumbs 300gms

Veg oil,

You could add:-

Onion,
Garlic,
Anchovies,
Roast peppers,
Capers,
sundried tomatos,
ham

Method

Cut the mozzarella into slices, 1cm thick, dry them with kitchen paper, press to extract more water. Lay on 6 of the bread slices (Crusts removed). Make sure that the mozzarella does not overflow. Season. Cover with the other bread slices. You can cut them in 4 to make smaller ones, if preferred.

Squeeze edges together to seal them. Dip the sandwiches in flour and then the egg. Put on a plate to remove excess egg. Then dip into breadcrumbs. Refrigerate 30 mins.

Dip in egg again, then plate then Breadcrumbs. Refrigerate for another 30 mins. Cook the mozzarella in carrozza (no more than two at a time) submerging them in abundant very hot peanut oil, at 350°F, until golden brown, then drain them on kitchen paper. Alternatively you can bake them at 200° for 15 mins. Substitute Flour for Milk in the dipping process.