



## JERNEJ KITCHEN

# FRIED MOZZARELLA BALLS WITH CHERRY TOMATO SAUCE

*Fried Mozzarella Balls with Cherry Tomato Sauce are a comforting, tasty appetizer or snack for all cheese and tomato lovers. Perfect for summer nights.*

SERVES	4	PEOPLE (APPETIZER)
PREPARATION:	5	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	25	MINUTES

### SAUCE

2 tbsp olive oil  
1/2 onion  
1/2 tsp dried oregano  
3 garlic cloves  
1 tbsp chopped basil  
1 tsp chopped oregano  
400 g (1 pound) cherry tomatoes  
120 ml (1/2 cup) water

### CHEESE BALLS

100 g (1 cup) all-purpose flour  
2 eggs  
150 g (1 cup) dry breadcrumbs  
250 g (9 oz) mini mozzarella  
500 ml (2 cups) oil, for frying  
parsley and basil, to serve

### TOOLS AND EQUIPEMENT

kitchen knife  
cutting board  
pan  
paper towels

Sponsored

### TOMATO SAUCE

First, make the sauce. Add oil to a pan and place over medium heat. Add diced onion and oregano. Cook for about 5 minutes or until the onion is soft and translucent. Add the minced garlic, and cook for another minute. Add the halved cherry tomatoes and cook for 5 - 8 minutes or until the cherry tomatoes are soft. Add the fresh herbs and water, stir to combine, and season to taste with salt and pepper. Cook for 6 - 8 minutes for the sauce to thicken and for the tomatoes to soften even more.

### TIP

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### FRYING

Pat dry the mozzarella with paper towels. Prepare three different plates. Add flour to one plate, eggs to a second plate, and whisk well, then add the breadcrumbs to a third plate. Roll the mozzarella in flour, dip in eggs, and roll in breadcrumbs. Then repeat the process by dipping into eggs and rolling in breadcrumbs to get a thicker coating.

### TIP

[Make sure to coat the balls evenly and generously to prevent the cheese from melting away.](#)

### FRYING

Pour the oil into a large pan. Heat the oil to 180 °C / 350 °F. Gently drop the mozzarella balls in hot oil and deep fry for 1 - 2 minutes or until golden outside. Shake the pan from time to time.

plates

## SERVE

Transfer the deep-fried balls to the tomato sauce. Before serving, sprinkle with parsley and basil.