

Mozzarella Parmesan Popcorn



Chef Manuel Aquilina

INGREDIENTS

- 3 tubs Zanetti Mozzarella Balls
- 1 tsp chilli flakes
- 1 tsp oregano
- 1 tsp salt
- 4 tbsp flour
- 2-3 Le Naturelle Eggs
- 2 tbsp chopped fresh parsley
- 6-7 tbsp Tipiak Fine Breadcrumbs
- Salt and pepper to taste
- Vegetable oil for frying
- 1 jar garlic tomato salsa for serving

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METHOD

- 1 Start by draining the mozzarella pearls. Mix together the flour, chilli, oregano and salt in a bowl.
- 2 In another bowl crack and beat the eggs. In a 3rd bowl, place the flour and season with salt, flour and chopped parsley.
- 3 Next, coat the mozzarella in the flour mixture, then egg and finally in the breadcrumbs.
- 4 Repeat the process again and place onto a baking sheet.
- 5 Allow to freeze for 30-40 minutes before deep frying till golden brown.
- 6 Serve whilst still warm with the garlic tomato salsa on the side.