

# Mozzarella en Carrozza

## Serves

6 sandwiches

## Ingredients

2 - 12 oz fresh mozzarella balls  
4 eggs, beaten  
1 ½ cup Italian Bread Crumbs  
1 ½ cup of all purpose flour  
4 cups Grapeseed or vegetable oil  
Sea Salt & Fresh Ground Black Pepper  
12 slices of white or whole wheat bread cut into circles (with or without crust)  
½ cup sun dried tomatoes in oil, chopped

## Preparation Instructions

Cut mozzarella in thin slices lengthwise. In three large open bowls, beat the eggs into one bowl - season with salt and pepper. Fill the other bowl with flour and the last bowl with bread crumbs.

In a deep cast iron or non-stick sauté pan fill to one-third about one inch with the oil and heat on medium, drop a little of the egg mix in and if it cooks and sizzles, it's ready.

Spread a teaspoon full of sun dried tomatoes on each slice of bread. Place a slice of mozzarella on one slice of bread then cover with another slice of bread to make the sandwich. Then dip sandwiches into flour, eggs, and bread crumbs making sure to coat evenly. Place on a small sheet pan until ready to fry

When the oil is ready, place a few of the cheese sandwiches in the hot oil and let fry for about one minute on each side until cheese is melted and the bread is golden brown. Remove with a slotted spoon and place on a baking sheet with a rack of paper towels to dry.

As an extra flavor treat, serve on plate with some caramelized onions and fig jam.