How to Make Your Own Mozzarella Sticks

Deep-Fried Mozzarella Sticks with Tomato Dip

Easy 4 Servings 40 min.



This recipe for homemade, crispy mozzarella sticks with a deliciously fruity dipping sauce made from cherry tomatoes and herbs is unbeatably delicious. And best of all: they're quick and easy to make. Perfect for your next party, as an antipasto on an Italian-style menu—or just because. By the way, they're a hit with young and old alike!

Ingredients

2 balls of mozzarella (125 g each)

2 eggs

50 g flour

100 g breadcrumbs

1 can ORO di Parma chopped tomatoes (425 ml)

A few fresh cherry tomatoes

1 tbsp ORO di Parma triple-concentrated tomato paste

1–2 garlic cloves

A good handful of fresh tarragon, thyme, and rosemary

2–3 tbsp extra virgin olive oil

2 tsp Condimento Bianco Agrodolce

Salt and freshly ground pepper

1 tablespoon sugar

Oil for frying

As an alternative to fresh cherry tomatoes, you can also use unpeeled ORO di Parma cherry tomatoes.

Used products:

Step 1: The Preparation

First, beat the eggs, then cut the mozzarella balls in half and slice them into strips. You can now bread the mozzarella strips. To do this, dip them first in the flour, then in the beaten eggs, and finally in the breadcrumbs, coating them thoroughly. For the dip, cut the fresh cherry tomatoes in half. Of course, Italian herbs are a must: Chop the tarragon, thyme, and rosemary as finely as possible, as this allows their flavors to come through most intensely.

Step 2: The Cherry Tomato and Herb Dip

Add a little olive oil to the pan and heat it gently. Sauté the thyme, rosemary, and garlic in the oil, then deglaze with a splash of vinegar. Next, add the ORO di Parma chunky tomatoes and ORO di Parma tomato paste. Next, stir in the halved tomatoes and the sugar. Then let the sauce simmer for about 10 minutes over medium heat.

Step 3: The Finale

Now it's time to get things hot and greasy: Heat the oil and deep-fry the mozzarella sticks until they're a nice golden brown. Finally, just add the tarragon to the sauce, fold it in, and season to taste with salt and pepper. Serve your mozzarella sticks with the dip—so delicious! It’s hard not to eat them all yourself before the party even starts. Buon appetito!





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