

Mozzarella in carrozza



INGREDIENTS

8 slices of bread (bread should be about 2-3-in. in diameter)
4 eggs
breadcrumbs
flour
1 lb. Mozzarella
1 cup milk
oil

Preparation

Moisten the bread with a small amount of milk. Cut Mozzarella into slices the same thickness as the bread. Insert a slice of Mozzarella between two slices of bread. Coat with flour, dip in beaten eggs, then coat with breadcrumbs and fry in hot oil. Repeat the process until all the Mozzarella and the bread have been used.

Mozzarella in carrozza is fried in a skillet with plenty of oil.