

## Crumbed Cherry Bocconcini & Roast Tomato Salad

### Ingredients

- 1 cup (150g) plain flour
- 2 cups dried breadcrumbs
- 2 eggs
- 220g La Casa Del Formaggio Cherry Bocconcini
- 1/3 cup (80ml) extra virgin olive oil
- 1 garlic clove, crushed
- 1 tbs balsamic vinegar
- 1 tsp Dijon mustard
- 16 roasted roma tomato halves\* or 1 cup semi-dried tomatoes
- 125g wild rocket
- 2 tbs toasted pine nuts
- Vegetable oil, to deep-fry



### Directions

1. Place flour and crumbs on separate sheets of baking paper, and beat eggs together in a bowl. Drain bocconcini and pat dry with paper towel. Dip each ball first in flour, then egg, then crumbs, coating well. Chill for 15 minutes.
2. Meanwhile, shake olive oil, garlic, vinegar, mustard, and salt and pepper in a screw-top jar. Set aside.
3. Place tomatoes, rocket leaves and pine nuts in a serving bowl.
4. Half-fill a deep-fryer or large, heavy-based saucepan with vegetable oil and heat to 190°C. (If you don't have a deep-fryer thermometer, test a cube of bread - it will turn golden in 30 seconds when oil is hot enough.) Cook the bocconcini, in 2 batches, for 1-2 minutes until crisp and golden. Drain on paper towel, then add to serving bowl.
5. Drizzle with dressing and serve immediately.

### Source:

**Delicious. - February 2006, Page 78 Recipe by Valli Little**