

Crumbed Grande Bocconcini with Roast Tomato & Rocket Salad

Ingredients

- 1 cup (150g) plain flour
- 2 cups dried breadcrumbs
- 2 eggs
- 350g La Casa Del Formaggio Grande
- 1/3 cup (80ml) extra virgin olive oil
- 1 garlic clove, crushed
- 1 tbs Balsamic vinegar
- 1 tsp Dijon mustard
- 16 roasted cherry tomatoes
- 125g wild rocket
- Vegetable oil, to deep-fry



Directions

1. Place flour and crumbs on separate plates, and beat eggs together in a bowl. Drain Grande Bocconcini, slice and pat dry with paper towel. Dip each slice first in flour, then egg, then crumbs, coating well. Chill for 15 minutes.
2. Combine olive oil, garlic, vinegar, mustard, and salt and pepper in a screw-top jar. Set aside.
3. Place roast tomatoes and rocket leaves on a serving plate and dress with oil and vinegar.
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 plate. Drizzle with dressing and serve immediately.

Serves 4.