

Fried mozzarella sandwich with anchovies *(Fast food)*



Preparation

Remove the crusts from the bread leaving a number of slightly smaller rectangular slices. Cut the mozzarella into slices roughly the same size as the bread: make sure that the cheese doesn't protrude over the edges. Place the cheese slices onto kitchen paper to remove as much of the preserving liquid from the mozzarella as possible. Place a mozzarella slice and some anchovy between two slices of bread. Press down the edges, sealing them as well as possible. Beat the eggs in a bowl with a pinch of salt, then coat the sandwiches in flour, dip in the egg before finally coating in breadcrumbs. Fry the mozzarella sandwiches a few at a time in hot oil, browning them well on both sides. Transfer them to kitchen paper as they are done and serve immediately.

Tips

If you like you could replace the anchovy with cooked ham

Trivia

The fried mozzarella sandwich is a classic of Neapolitan cookery, but is also traditionally made in other regions such as Venice, where instead of the classic breadcrumb coating a batter is used! The result is puffy and fluffy!

Information

Preparation 20 minutes

Total Time 5 minutes

Level of difficulty Difficult

la terra di Puglia



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Ingredients

Mozzarella cheese 100 grams

Sandwich loaf

Anchovies

Eggs

Breadcrumbs

Plain flour

Salt