

Fried Bocconcini

- Pour oil into a skillet, and set to **3** heat
- Beat Eggs in large bowl
- Lay Flour in large bowl
- Place Bocconcini atop flour
- Cover Bocconcini with Flour
- Stir Bocconcini, and ensure an even coat
- Move Bocconcini into Eggs, and coat evenly
- Dump Flour from first bowl, and add 1/2 the Panko
- Lay Bocconcini atop Panko
- Pour remaining Panko over Bocconcini
- Stir Bocconcini, and ensure an even coat
- Place Bocconcini in oil-filled pan, cover, and cook 45 seconds per side

Revision #4

Created 30 March 2026 21:17:23 by Admin

Updated 30 March 2026 21:52:28 by Admin