

# SAFFRON MOZZARELLA CILIEGINE

*Feel free to replace the Ciliegine with Bocconcini for more of a mouthful!*



SERVES 4

## Ingredients:

- 12 Antonio Mozzarella Factory Ciliegine
- 2 pouches of Saffron
- 1  $\frac{3}{4}$  cup of all purpose flour
- 2 cups unseasoned bread crumbs
- 1 cup water
- Salt to taste
- 6 cups vegetable oil for frying

## Preparation:

- In a cup, combine the saffron with a pinch of salt and completely dissolve in 4 tablespoons of water.
- In a medium sized bowl, combine the saffron water and the flour and combine. You need to form a fluid paste, so slowly add more water to the flour-saffron mixture until you reach this point.
- In a separate medium-sized bowl place the bread crumbs. In a medium sized pot or fryer, heat the oil. To test the temperature of the oil, add a pinch of bread-crumbs to it after a few minutes; if they sizzle and pop then the oil is ready, if not allow it to heat longer.

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- Roll the ciliegine in the saffron-flour paste and then dip them in the bread crumbs, making sure to completely cover the mozzarella in the crumbs. Shake of any excess coating and place the breaded ciliegine in the hot oil, no more that 5 or 6 at a time.
- Remove the ciliegine from the oil as soon as they turn a golden brown, being careful not to let them get too dark. Drain on paper towels. Repeat the procedure with the remaining ciliegine.
- Serve immediately when still hot.