

SOME

KITCHEN STORIES

fiction + food

Homemade Mozzarella Sticks

source: Heather Likes Food | Makes: 24

INGREDIENTS

8 String cheese
24 Wonton wrappers
1 Egg
1 Tablespoon of water
Vegetable or canola oil for frying
Salt and parmesan cheese, to serve

DIRECTIONS

1. Cut each string cheese into thirds.
2. Combine egg with water to create egg wash.
3. Place wonton on board. Brush with egg wash. Place piece of cheese in middle, fold edges up and roll.
4. Heat oil to 375°F and fry for 1-2 minutes, flipping halfway through until they're golden brown.
5. Remove from oil and place on plate with paper towel. Sprinkle with salt and parmesan cheese, if desired. Serve with marinara sauce.