



Comox Valley, Vancouver Island

## Baked & Breaded Bocconcini di Bufala

### Ingredients

**Natural Pastures Bocconcini di Bufala**, 1/2 package

1 egg white, whisked

1/4 cup flour

1/4 cup panko bread crumbs

1/2 teaspoon of Italian seasoning blend

Cooking spray

1 steaming hot bowl of tomato soup (optional)

### Directions

1. Freeze bocconcini balls on cookie sheet, preferably overnight.
2. Preheat oven to 425F.
3. Keep bocconcini frozen until you have everything set up and ready to go! Don't let them thaw.
4. Combine seasoning blend and panko in a shallow bowl. Combine egg white in a second bowl and flour in a third bowl.
5. Line a baking sheet with aluminum foil and top with a wire cooling/baking rack.
6. Once everything above is ready, take mozzarella from the freezer. Dip the frozen cheese into the flour, then the egg, and finally roll around in the panko to coat. Place breaded ball onto the wire rack. Repeat for the remaining bocconcini balls.
7. Spray each ball with cooking spray. Place baking sheet in oven and bake at 425F for approximately 10 minutes.
8. When the breading on the balls is golden brown, remove from oven and serve on top of a piping hot bowl of tomato soup... or enjoy them on their own!

You will be amazed at how easy this fun and delicious appetizer is to make!

Serve the breaded Bocconcini di Bufala balls on their own or on top of a soup.



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