

BREADED MOZZARELLA CHEESE WITH ROMAINE SALAD AND MARMALADE DRESSING



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Get a taste of the famous Hilton hospitality at the Hilton Kuala Lumpur. Represented by Mohd Tusnim bin Mansor & Noor Zahariah A. Rahim.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
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Ingredients

BREADED MOZZARELLA CHEESE WITH ROMAINE SALAD AND MARMALADE DRESSING

Smooth Potato

- 500g potatoes
- 250ml water
- 250g butter

Breaded Mozzarella

- 500g smooth potatoes
- 5 pcs beef bacon
- 1 chopped red onion
- Thyme



- 5 cloves roasted garlic
- Salt & pepper
- Mozzarella cheese cubes

Breading Mix

- 5 pcs toasted bread for bread crumbs
- Chopped fresh parsley
- Salt & pepper
- Cornflour
- 2 whole eggs

Romaine Salad and Marmalade Dressing

- 375g Romaine salad leaves
- 250ml water
- 100g white sugar
- 25ml vinegar
- 50g green apple, diced

Methods and Directions

BREADED MOZZARELLA CHEESE WITH ROMAINE SALAD AND MARMALADE DRESSING

Smooth Potato

- Boil the potatoes till soft.

Breaded Mozzarella

- Sauté beef bacon, chopped red onion and thyme till golden brown.
- Mash the potato with the above ingredients.
- Mix all together to form dough and place the mozzarella cheese in the middle

Breading Mix

- Mix all the ingredients and seasoning.
- Take the dough with mozzarella cheese and coat with the crumb/ breading mix.
- Fry till golden brown in colour.
- Make sure the cheese is melted inside.

Romaine Salad and Marmalade Dressing



- Cook all the items together till the water is reduced

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