

## BREADED MOZZARELLA CHEESE WITH ROMAINE SALAD AND MARMALADE DRESSING



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Noor Zahariah A. Rahim



Mohd Tusnim bin Mansor

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- Sub Category Name  
Combo  
Appetisers
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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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