



Crispy Mozzarella Sticks with a Spicy Tomato Dip

Golden-brown breaded mozzarella sticks from the air fryer, served with a fruity and spicy tomato dip made with ORO di Parma chunky tomatoes.

Easy 4 Servings 21 min.



These **crispy mozzarella sticks** turn a beautiful golden brown in the air fryer and are sure to impress with their tender, melt-in-your-mouth center. They pair perfectly with a spicy tomato dip made from ORO di Parma chunky tomatoes, enhanced with chili and fresh basil.

Ingredients

For the mozzarella sticks

200 g mozzarella, cut into sticks

100 g all-purpose flour

2 eggs, beaten

150 g breadcrumbs

1 pinch of salt

For the tomato dip

400 g ORO di Parma chopped tomatoes

1 small chili pepper, finely chopped, or ½ tsp chili flakes

½ tsp salt

¼ tsp black pepper

6 g fresh basil leaves

Step 1: Prepare the mozzarella

Pat the mozzarella sticks dry. Place the flour, beaten eggs, and breadcrumbs in separate bowls.

Step 2: Breaded Mozzarella

First, coat the mozzarella sticks in flour, then dip them in the egg, and finally roll them in breadcrumbs. For an extra-crispy coating, repeat the process with egg and breadcrumbs a second time.

Step 3: How to Make Crispy Mozzarella Sticks in an Air Fryer

Place the breaded mozzarella sticks in the air fryer basket and cook at 180 °C for about 5–6 minutes, until golden brown.

Step 4: How to Make a Spicy Tomato Dip

Heat the ORO di Parma chopped tomatoes in a small saucepan along with chili, salt, and pepper, and let them simmer for about 5 minutes. Then purée until smooth.

Step 5: Serving

Serve the freshly baked mozzarella sticks with the warm tomato dip and garnish with basil leaves.

Used products:



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