



Crispy Air Fryer Mozzarella Balls

Description

These crispy mozzarella balls are so easy to make in air fryer. Air fryer version is healthier and it is so delicious. Makes perfect appetizer/snack or a side to any meal.

Ingredients

Few sprays of Olive Oil

16 small Mozzarella Balls or use 5 mozzarella sticks cut into 3 pieces each

1/4 cup **All Purpose Flour**

1 tbsp **Cornflour**

2 Eggs

1&1/2 cups **Panko Breadcrumbs**

1 tsp **Italian Seasoning**

To taste **Salt & Black Pepper**

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Instructions

ALWAYS READ THE FULL RECIPE INSTRUCTIONS FIRST. THEN GATHER YOUR INGREDIENTS. PREP AND GET GOING. DO NOT FORGET TO CHECK THE NOTES FOR ADDITIONAL INFO & TIPS. WATCH THE ATTACHED VIDEO

Prepare the Mozzarella Cheese

- If you are using mozzarella balls, then separate them. If you plan to use mozzarella sticks, then cut each mozzarella stick into 3 equal parts.

Drench, Dip & Coat the Mozzarella Balls for air frying

- Take 3 Mixing Bowls. In one bowl, add **All Purpose Flour + Cornflour** and mix well. In the second bowl, add 2 eggs and whisk well till they are mixed. Further in the third bowl, add **Panko Breadcrumbs + Italian Seasoning + Salt & Black Pepper**. Mix well.
- **LINE THE BOWLS UP** â?? Now set these 3 bowls with the respective ingredients in an assembly line in this order â?? Flour Bowl then Whisked Eggs Bowl and then Breadcrumbs Bowl.
- **FIRST COATING STEP** â?? Further pick 1 mozzarella ball with a Small Kitchen Tong and then drench it completely from all the sides in the flour mix. Now dip this flour coated mozzarella ball in the whisked eggs and coat from all the sides. Pick these with tongs and then place these in the breadcrumbs bowl. Roll & Press it in the breadcrumb tightly and coat from all the sides. Set it on a plate lined with parchment paper. Finish all the Mozzarella Balls Likewise.
- **SECOND COATING STEP** â?? Now is the time for second coating. This is important to seal the cheese inside properly. For the second coating you need Egg Bath and Breadcrumb coating. Pick the coated mozzarella ball and dip in egg bath and then roll it tightly again in the breadcrumbs. Use hands to seal the crumbs tightly. **WATCH THE VIDEO.**

Freeze the prepared Mozzarella Balls before Air-frying

- Once you finish preparing all the mozzarella balls, plate them up and then put the plate in freezer for 30 minutes minimum.

Air frying Mozzarella Balls

- Preheat the airfryer. I use Instant Vortex Air fryer and it requires pre-heating. I recommend it for even cooking.
- Further take out the air fryer basket and line it with air fryer parchment paper. Now place the frozen mozzarella bites on the parchment paper. Place these little spaced out. Depending upon the size of your airfryer, you might have to do 2 batches.
- Spray these with Olive Oil Spray. Or coat them gently with pastry brush with olive oil.
- **AIR FRY** at 350°F for about 5-8 minutes. The time can vary depending upon your airfryer brand. Flip the mozzarella balls gently in between. for even cooking.
- Once browned nicely from all the sides, these are done. If you see a few of them leaking cheese, it is normal. You can still pick these up and gobble. Kids won't leave anything behind, I promise.

Serving Suggestion

- Serve these hot alongside warm Marinara Sauce.

OVEN BAKE OPTIONS

- Prep the mozzarella balls as instructed above. Freeze these for 30 minutes.

- Preheat the oven at 400°F. Bake these for 20-22 minutes till golden brown from all the sides. Make sure to flip them after 10 minutes for even baking.

Category

1. Air Fryer Recipes

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