

## **Mozzarella en Carozza**

Yield: 2 to 4 servings, depending on the size of your loaf of bread and if you serve half sandwiches

In Italian, mozzarella en carozza means mozzarella in a carriage. This sandwich is basically the baby of grilled cheese and French toast. I know it sounds weird to fry a grilled cheese, but remember, the temperature of the oil is the key to frying, and having the oil at the proper temperature significantly reduces the amount of oil absorbed by whatever you're frying.

4 ounces whole-milk or fresh mozzarella, thinly sliced  
4 slices good sandwich bread (like from a bakery!)  
4 eggs, stirred with salt and pepper  
1/2 cup flour, stirred with salt and pepper  
Basil and/or microgreens for garnish, if desired

Preheat the oven to 300°. Add vegetable oil to a large cast-iron skillet until you have about 1/2-inch of oil. Heat over medium heat until the temperature reaches about 350°. Dredge sandwiches in flour mixture and pass through the egg mixture right before you are going to fry them. Place sandwiches in skillet and cook for 3 to 4 minutes per side, until lightly golden. Line a large baking sheet with paper towels and drain the sandwiches after frying. Place the pan in oven for about 5 minutes to melt the cheese, or for the amount of time it takes you to load the dishwasher! Let stand for 2 minutes before slicing in half so your cheese stays in the sandwich. Garnish with basil or microgreens and marinara sauce, if you like. Serve each person a half sandwich for a starter!