

4 variations on Bambini Mini Mozzarella with matching dips



*Up to 30
min.*



Simple



Vegetarian



Zubereitung

1. Whisk the egg with cream, season with salt and pepper.
2. Drain the Bambini Mini Mozzarella from GOLDSTEIG, toss them in the flour and egg and then coat them twice with grated coconut, sesame, breadcrumbs and nettle seeds.
3. Bake for a very short time in a pot with oil at 160°C.

For the pepper dip

1. Cut the peppers in half, remove the seeds and brush them with oil.
2. Braise in the oven at 200°C for about 20 minutes.
3. Take them out of the oven and cover them with a damp cloth until the skin comes loose.
4. Puree with grated GOLDSTEIG Almdammer, salt, pepper, garlic and olive oil.

Crème fraîche dip

Mix the crème fraîche, mustard, honey, salt and pepper and season with rosemary.

Rocket and cheese dip

Puree the rocket with oil, salt, pepper and the grated GOLDSTEIG Almdammer into a pesto.

Tomato dip

Warm up the Pomodoro tomatoes and season them with salt and pepper. Refine them with various herbs, if you want.

TIP: Store the baked Bambini Mini Mozzarella from GOLDSTEIG in the oven at 60°C until you serve them.

Zutaten



For 4 people:

For the coating:

- Roasted grated coconut
- Roasted sesame
- Breadcrumbs
- Nettle seeds
- 3 pots of GOLDSTEIG Bambini Mozzarella
- 3 eggs
- 20 ml cream
- Salt, pepper
- Flour
- Sunflower oil (for baking)

Pepper dip:

- 1 red pepper
- 1 yellow pepper
- A bit of oil (to coat them)
- 70 g GOLDSTEIG Almdammer Cheese Block
- 100 ml olive oil, salt, pepper, garlic

Crème fraîche dip:

- 1 pot of crème fraîche
- 1 tbsp mustard
- 1 tbsp honey
- Salt, pepper, chopped rosemary

Rocket and cheese dip:

- 1/2 bunch of rocket
- GOLDSTEIG Almdammer Cheese Block
- Salt, pepper, oil

Tomato dip:

- 200 g Pomodoro tomatoes
- Salt, pepper, various herbs, any you like

