

Baked mozzarella with marinated plums



> 30 min.



Normal



Vegetarian



Zubereitung

1. Halve the plums and caramelize the sugar in a small pan. Add the plums and deglaze with red wine. Add the vanilla and reduce a little. Mix the starch with a little water, stir into the red wine and plums and bring to the boil briefly.
2. Mix all the ingredients for the salad dressing together. Finely dice the 2 damsons, clean the salad and mix with the dressing and the damsons.
3. Cut the mozzarella balls into three slices each. Place the flour, egg and breadcrumbs in a small bowl and whisk the egg. Coat the mozzarella slices one by one in the flour, egg and breadcrumbs. Heat the oil in a pan and fry the mozzarella on both sides until golden brown.
4. Serve the mozzarella with the red wine plums and salad.

Zutaten

Marinated plums:

- 250 g plums
- 2 tsp raw cane sugar
- 50 ml red wine
- ground vanilla
- 1 teaspoon cornflour

Salad:

- 1 tbsp herb vinegar
- 2 tbsp rapeseed oil
- salt and pepper
- 2 plums
- Lettuce or cruciferous salad

Baked mozzarella:

- 2 balls of GOLDSTEIG mozzarella
- 2 tbsp flour
- 1 egg
- 6 tbsp breadcrumbs
- sunflower oil