

Recipes by Bill Fuller, big Burrito Restaurant Group | January 2009

Mozzarella En Carrozza

Serves 4

- 1/2 # Fresh mozzarella
- 4 slices prosciutto
- 8 slices white bread
- 2 oz. Pesto
- 3 ea. Eggs
- 1/4 C. finely grated Parmigianino
- 1 tbsp. freshly chopped herbs

Splash of truffle oil (maybe 1/2 tsp)

Olive oil

Salt and pepper

Sun Dried Tomato Salad

Wrap each piece of mozzarella in a slice of prosciutto.

Cut bread into 2 1/2" rounds with a pastry cutter. Try not to smash them or let them dry out.

Spread pesto on one side of each slice of bread and make a sandwich of with the mozzarella on the inside.

Set aside covered tightly.

Whisk eggs with cheese and herbs. Season with salt and pepper, and truffle oil.

Heat a wide skillet over medium heat. Add oil.

Dip a sandwich in egg mixture. Gently squeeze out excess egg. Place in skillet. Continue. Brown evenly on both sides. Make sure to cook long enough to melt cheese but do not cook so long that it all oozes out.

Place carrozzas on a platter or plates. Sprinkle with Sun Dried Tomato Salad.

Sun Dried Tomato Salad

5-6 ea sun-dried tomatoes, diced finely

1 Tbsp. chopped capers

2 Tbsp. toasted pine nuts

Zest and juice of 1 lemon

A little of the oil from the sun-dried tomatoes.

Combine. Adjust seasoning.