



# Cheese Fritters with Salsa

## Ingredients

For the Cheese Fritters:

- 1 cup shredded mozzarella cheese (Tnuva recommended)
- $\frac{1}{3}$  cup all-purpose flour
- 3 to 5 eggs (use fewer for a stronger cheese flavor, more for a fluffier texture)
- Oil for frying

For the Tomato Salsa:

- 1 roasted tomato
- $\frac{1}{2}$  garlic clove
- 2 tablespoons extra virgin olive oil

## Instructions

### 1. Make the Fritter Batter:

In a bowl, combine mozzarella, flour, and your chosen number of eggs. Mix until a thick, cohesive batter forms.

### 2. Fry the Fritters:

Heat a thin layer of oil in a large skillet over medium heat. Drop spoonfuls of batter into the pan and flatten slightly to form small patties. Fry for 2–3 minutes per side or until golden and crispy. Transfer to a paper towel-lined plate to drain.

### 3. Prepare the Salsa:

In a food processor, pulse the roasted tomato, garlic, and olive oil until slightly chunky. Prefer a rustic texture? Finely chop everything by hand and mix together in a bowl.

### 4. Serve:

Serve the fritters hot or at room temperature, topped or paired with the fresh tomato salsa.