

Fried Goat Cheese Balls

WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL AND TRADITIONAL BALSAMIC VINEGAR



Ingredients

- 1/3 cup all purpose flour
- 1/2 tsp. black pepper
- 1 large egg
- 1/2 tsp. kosher salt
- 2/3 cup panko breadcrumbs
- 2 Tbsp. minced fresh chives
- 1 (11 oz.) log soft goat cheese
- 2 cups Sola Stella extra virgin olive oil, for frying
- Drizzle of traditional balsamic vinegar



Notes

1. First, take your goat cheese log, and separate into 24 tablespoons. Then roll each tablespoon into 24 small goat cheese balls.
2. In one bowl, combine flour and black pepper. In a separate bowl, whisk egg, salt and 2 tablespoons water. In a 3rd bowl, add panko and chives.
3. Next, you're going to roll each goat cheese ball into the following order of mixtures: 1st the flour, 2nd the egg, 3rd the panko.
4. Pour your two cups of oil into a saucepan on medium-high heat until 350 degrees F.
5. In a few batches, fry your goat cheese balls for 1-2 minutes until golden brown. Remove from oil with a slotted spoon, and place onto a paper towel lined plate. Repeat until all are fried. Let cool slightly.
6. Put your goat cheese balls on a serving dish, drizzle with balsamic vinegar, and serve.