



- 1 4-ounce buffalo mozzarella ball
- 1 cup flour
- 2 eggs, whisked
- 1 cup panko breadcrumbs
- 1 ounce olive oil
- ½ cup marinara sauce
- ½ cup roasted, julienned red and green peppers

1. Dry mozzarella, and slice in half. Place flour, eggs, and breadcrumbs in three separate shallow dishes. Dredge each cheese half in flour, eggs, then breadcrumbs, and set aside.
2. Warm oil over medium heat. Panfry mozzarella until soft and golden brown, about 2 minutes on each side. Serve with marinara sauce and roasted peppers.

EAT IN ASPEN, CO

Fried Buffalo Mozzarella

“At the restaurant, which opened last summer, we embrace Italian dishes that are familiar and authentic. I’m Sicilian, so that kind of cooking is very close to my heart. Growing up, my family shared many memories around the dinner table, and I hope to recreate that kind of interaction for our guests. My style is ‘less is more.’ I keep it simple, try to stay seasonal, and concentrate on getting high-quality ingredients and using proper techniques. This is a good example of that. I get beautiful mozzarella, bread and fry it, make a simple caponata, and serve it with a nice tomato sauce. It’s a great way to start a meal at your home, and it’s a real crowd-pleaser. Who doesn’t like fried mozzarella?”

WHO David Viviano, executive chef
WHERE Trecento Quindici Decano, at The St. Regis Aspen Resort
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