

## PISCI D'OVU

### Egg Fritters

8 eggs

4 tbsp. Parmesan cheese

1 tsp. garlic chopped fine

1 cup dry unflavored bread crumbs

Salt

Pepper

Vegetable oil, enough to come 1 inch up the side of the pan.

1. Break eggs in bowl, beat lightly and add all other ingredients (except oil) to the bowl and mix thoroughly.
2. Add oil to frying pan and heat till very hot (test: a driblet of batter should stiffen and instantly float to the surface when pan is hot enough).
3. Put batter, a teaspoonful at a time into pan: **do not overcrowd pan**. Cook in batches if necessary.
4. When fritters have puffed up, turn them until they have formed a nice golden crust all over;
5. Remove, drain, sprinkle with salt and serve immediately.