

Crispy Cottage Cheese Bites

Enjoy these crispy on the outside, tender on the inside cottage cheese bites as a flavorful starter!

**30 min**

Total time

Easy

Difficulty

250

kcal / serving

Nutrition per serving (estimated)

Protein 14 g

Carbs 19 g

Fat 12 g

Fiber 1 g · Sugar 2 g · Sodium 620 mg

Ingredients

- 1 cup cottage cheese, 1/2 cup breadcrumbs, 1/4 cup grated parmesan cheese, 1/2 tsp garlic powder, 1/2 tsp paprika, Salt and pepper to taste, 1 egg, beaten, Oil for frying

Substitutions

Parmesan cheese – An equal amount of finely grated Pecorino Romano

Paprika – An equal amount of smoked paprika

Breadcrumbs – An equal amount of panko breadcrumbs

Steps

- 1 In a bowl, mix cottage cheese, breadcrumbs, parmesan cheese, garlic powder, paprika, salt, and pepper. 2. Shape the mixture into bite-sized balls. 3. Dip each ball into the beaten egg, then roll in breadcrumbs. 4. Heat oil in a pan and fry the balls until golden brown. 5. Remove and drain on paper towels. 6. Serve hot and enjoy!

Chef's tips

- A thick, cohesive mixture helps the bites hold their shape; if yours feels loose, chill it briefly before forming.
- Keep the bites similar in size so they brown at about the same pace.
- Work in small batches so the oil stays hot enough for a crisp crust rather than a greasy one.

Drink pairing**A crisp pilsner**

Its clean, refreshing finish balances the savory cheese and crisp fried coating.

0% option: Sparkling water with lemon

Storage

Refrigerate leftovers within 2 hours in a covered container and use within 3–4 days. Reheat until steaming hot; the coating may be less crisp after storage.

Frequently asked questions

How can I tell when the bites are done?

Look for an evenly golden crust and a firm exterior; the centers should be tender and hot.

Why are my bites falling apart?

The mixture may be too loose or the bites too large. Keep them compact and evenly sized, and chill the mixture briefly if needed.

Can I prepare them ahead?

You can shape the bites a few hours ahead and keep them covered in the refrigerator. Fry close to serving for the crispest coating.