



Crispy Air Fryer Burrata Bites

The First Bite That Stole My Heart

I still remember the crunch. Golden breadcrumbs gave way to creamy burrata, warm and oozing. It was love at first bite. **Ever wondered how you could turn cheese into something unforgettable?** These bites prove it's possible. Serve them with roasted tomatoes—trust me, the combo sings. My neighbor brought them to a potluck last summer. Everyone hovered near the plate, sneaking seconds. The secret? Freezing the cheese first keeps it from melting too fast. Now, it's my go-to appetizer for impressing guests. What's your favorite crowd-pleaser? Share below!

My Messy (But Delicious) First Try

I'll admit it—my first batch was messy. The breadcrumbs stuck to my

fingers, not the cheese. A few pistachios escaped onto the counter. **But here's the thing: cooking teaches patience.** The second try? Perfectly crispy. Now I double the recipe—they vanish fast. Home cooking isn't about perfection. It's about laughter, sticky fingers, and happy taste buds. My grandkids now beg for these bites every visit. What kitchen mishap turned into a win for you? Tell me in the comments!

Why These Bites Shine

- The pistachios add a nutty crunch you didn't know you needed. • Creamy burrata inside, crispy outside—it's a texture dream. **Which flavor combo surprises you most?** Parmesan and pistachios? Or the dip options? Vote in your head—then try both! These bites are fancy but easy. They feel like a restaurant treat, minus the fuss. Pair them with a drizzle of honey for a sweet twist. Would you try that?

A Cheese With History

Burrata hails from Italy's Puglia region, born in the 1920s. Farmers used leftover mozzarella scraps, filling them with cream. *Did you know “burrata” means “buttered” in Italian?* It's a humble cheese turned luxurious.

See also [Homemade Sweet Tomato Jam Preserves](#)
Today, we're giving it a crispy makeover. Air fryers make it modern. But the heart remains—rich, simple, meant to be shared. What's your favorite way to enjoy burrata? Let's swap ideas!



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Ingredients:

Ingredient	Amount	Notes
Burrata cheese	8 ounce ball	
Flour	1/2 cup	
Egg	1	lightly beaten
Italian breadcrumbs	1/2 cup	
Pistachios	1 tablespoon shelled and finely minced	
Parmesan cheese	1 tablespoon finely shredded and more for topping	
Fresh parsley	As needed	chopped, optional for garnish

How to Make Crispy Air Fryer Burrata Bites

Step 1 Grab three shallow bowls for coating. Fill one with flour, one with beaten egg, and one with breadcrumbs, pistachios, and Parmesan. Mix the breadcrumb blend well. Coat the burrata in flour first, then egg, then the breadcrumb mix. **Step 2** Place the coated burrata on a plate. Freeze it for 30 minutes to firm up. This helps the coating stick. (Hard-learned tip: Skip freezing, and the coating might fall off!) **Step 3** Preheat your air fryer to 370°F. Line the basket with parchment paper. Spray the burrata lightly with olive oil. Cook for 5-6 minutes until golden. **Step 4** Top with extra Parmesan and parsley. Serve with crackers, marinara, or roasted tomatoes. *Fun fact: Burrata means “buttered” in Italian—no surprise here!* **What's your go-to dipping sauce for cheesy bites? Share below!** **Cook Time:** 5-6 minutes **Total Time:** 40 minutes **Yield:** 4 servings **Category:** Appetizer, Snack

3 Twists on Burrata Bites

Spicy Kick Add red pepper flakes to the breadcrumb mix. Serve with chili honey drizzle. **Herb Garden** Swap parsley for fresh basil or thyme. Mix herbs right into the coating. **Sweet & Salty** Top with a fig jam after frying. Pair with prosciutto for crunch.

See also Crispy Homemade Tortilla Chips Recipe

Which twist would you try first? Vote in the comments!

Serving & Sipping Ideas

Serve these bites with toasted baguette slices or roasted garlic spread. Add a side of mixed olives for a full spread. Pair with a crisp white wine or sparkling lemonade. Both cut through the richness perfectly. **Which would you choose tonight—wine or lemonade?**



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Storing and Serving Tips

Keep leftover burrata bites in the fridge for up to 2 days. Reheat in the air fryer at 350°F for 2 minutes. Freezing? Wrap tightly—they'll last a month. *Fun fact: Cold burrata gets extra creamy!* Batch-cook the breaded balls, then freeze before frying. Thaw 10 minutes before cooking. Why this matters: Freshly fried bites stay crispier than reheated ones. Got a favorite dip? Try roasted red pepper sauce!

Troubleshooting Common Hiccups

Breading falling off? Freeze the coated burrata longer—30 minutes is key. Burst cheese? Lower the air fryer temp to 360°F. Soggy crust? Spray more oil—just a light mist. Why this matters: Small tweaks make perfect bites. Share your fix in the comments! Ever tried panko instead of breadcrumbs?

Your Questions, Answered

Q: Can I make these gluten-free? A: Swap flour for almond flour, breadcrumbs for crushed gluten-free crackers. **Q: How far ahead can I prep?** A: Bread and freeze burrata up to 3 days before frying. **Q: Any nut-free swaps?** A: Skip pistachios—add sunflower seeds or extra Parmesan. **Q: Can I double the recipe?** A: Yes! Fry in batches to avoid crowding. **Q: Best dip for these?** A: Marinara or balsamic glaze—both balance the richness.

Let's Connect!

These bites disappeared at my last book club—hope they wow your table too. **Tag Savory Discovery on Pinterest with your creations!** Did you try a twist? Tell me below. Happy cooking! —Elowen Thorn

See also Easy Dorito Taco Pie Recipe

You need to try!



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Crispy Air Fryer Burrata Bites

Author: Elowen Thorn

Cooking Method:[Air Fryer](#)



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Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **6 minutes**

Freeze time: **30 minutes**



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Total time: **46 minutes**

Servings: **1 servings**



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Calories: **1149 kcal**

Best Season:**Summer**

Description

Experience the delightful contrast of textures and flavors with these

Crispy Air Fryer Burrata Bites, featuring a crispy breadcrumb coating and creamy burrata center.

Ingredients

- ▢ 8 ounce ball burrata cheese
- ▢ ½ cup flour
- ▢ 1 egg, lightly beaten
- ▢ ½ cup Italian breadcrumbs
- ▢ 1 tablespoon pistachios, shelled and finely minced *
- ▢ 1 tablespoon Parmesan cheese, finely shredded and more for topping
- ▢ fresh parsley, chopped, optional for garnish

Instructions

1. Set up three shallow bowls, one with the flour, another with the beaten egg and in the third, combine the breadcrumbs, pistachios and Parmesan cheese, mixing together until combined.
2. Dredge the burrata in the flour, then egg and finally pat with the breadcrumb mixture, coating the whole outside.
3. Place the burrata on a plate and freeze for 30 minutes to allow the breading to set.
4. Meanwhile, preheat your Air Fryer to 370°F. Line the bottom with a piece of parchment paper or an air fryer liner.
5. Spray the breadcrumb coating generously with olive oil cooking spray or olive oil in a spray bottle (just mist it, do not saturate) and then carefully lower into the basket of the air fryer and cook for 5-6 minutes or until lightly browned.
6. Remove and top with additional Parmesan cheese and parsley and serve with crackers, crostini, baguette, roasted tomatoes, marinara

sauce or any other items you like on a charcuterie board.

Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Burrata, Air Fryer, Appetizer, Cheese, Italian