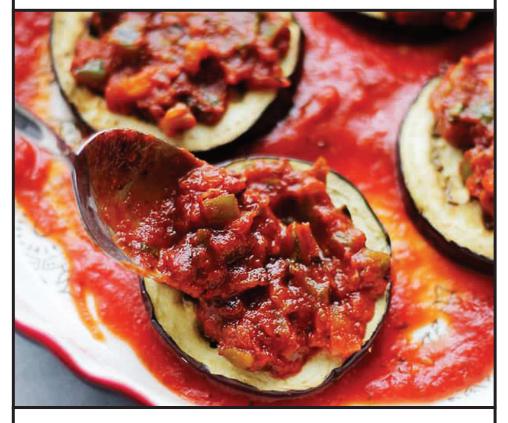


# FRIED EGGPLANT DISCS

with tomato and buffalo mozzarella



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## FRIED EGGPLANT DISCS

## Serves 4

#### INGREDIENTS

- 300ml vegetable oil
- Flour to dust

METHOD

- 2 buffalo mozzarella
- 1 tub of secret pomodoro salsa
- Available at Mediterranean Foods
  - 2 tbsp grated Parmigiano Reggiano
  - 8 fresh basil leaves
  - 2 large eggplants

# **1.** Slice the eggplant into 2 cm discs and sprinkle with salt. Let them rest for half an hour then tap them dry with paper towel.

**2.** Flour the discs generously. Place the oil in a large frying pan and bring it to frying temperature.

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**3.** Fry the discs until golden, then place in a dish with a paper towel to absorb the excess oil.

**4.** Place the discs in a baking tray and put some tomato salsa on each one.

**5.** Add the basil, then top the eggplant with sliced buffalo mozzarella and a little grated Parmigiano.

6. Bake in a hot oven for 10 minutes to serve nice and hot.

## Buon Appetito!

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