

## FRIED EGGPLANT DISCS

*with tomato and buffalo mozzarella*



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## FRIED EGGPLANT DISCS

*Serves 4*

### INGREDIENTS

— Available at Mediterranean Foods

- 300ml vegetable oil
- Flour to dust
- 2 buffalo mozzarella
- 1 tub of secret pomodoro salsa
- 2 tbsp grated Parmigiano Reggiano
- 8 fresh basil leaves
- 2 large eggplants

### METHOD

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.
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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