

Eggplant Fritters

Season: Any

Type: Spanish Main Dish

Difficulty: 

Serves: 4-6

From the Garden: Eggplant, parsley, garlic, eggs

Equipment:	Ingredients:
Measuring cups and spoons	2 Large Eggplants
Frying Pan	1 cup grated mozzarella cheese
Wooden spoon	½ cup chopped parsley
Chopping board and mat	2 tsp crushed garlic
Knives	½ cup breadcrumbs
Baking tray	¼ cup flour
Paper towel	2 eggs
Plate	Vegetable oil for shallow frying
Grater	Salt and pepper
Tongs	
Large bowl	
fork	

Method:

- Preheat oven to 220 °C.
- Prick eggplants all over with a fork and place on the baking tray.
- Roast for 30 minutes or until soft.
- Carefully scoop out eggplant flesh and mash.
- Combine eggplant, cheese, parsley, garlic, breadcrumbs, flour and eggs in a large bowl.
- Season with salt and pepper.
- Heat oil in a large frying pan.
- Fry fritters on each side until golden.
- Drain on paper towel and serve