



# EGGPLANT TEMPURA WITH GRANA PADANO CHEESE

## INGREDIENTS

- 1 eggplant
- 1 tablespoon of sunflower oil + extra for deep frying
- 2 tablespoons of flour
- 25 grams of Grana Padano cheese, grated
- 5 grams of chives

## DIRECTIONS

Slice the eggplant in thin slices.

Put the slices of eggplant on a plate, sprinkle with salt and let it rest for circa 20 minutes.

Pat the eggplant dry with kitchen paper.

Mix the flour in a bowl with the Grana Padano cheese.

Pull the eggplant slices through the flour mixture and press the flour a little bit.

Heat a layer of sunflower oil in a deep frying pan and fry the eggplant slices on all sides golden brown.

Sprinkle with some slices chives.

SNACK

10 PIECES

TIME: 45 MINUTES

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