

EGGPLANT SCONE



Ingredients (yields 24 servings):

2 diced eggplants

½ kg minced smoked sausage

3 cloves garlic, minced

1 finely chopped onion

Finely chopped parsley to taste
Onion spring finely chopped to taste
Salt to taste
2 cups wheat flour
1 pinch of salt
200 ml of water
100 g diced Parmesan cheese
1 egg
Breadcrumbs to bread as needed
Black pepper to taste
Peanut Oil, Cotton, etc. to fry the necessary
2 tbsp olive oil

Preparation:

1. Cook the eggplants in 200 ml of water and drain.
2. In a fry pan sauté in olive oil the eggplant with garlic, onion, parsley, spring onion, pepper and salt.
3. Then put the sausage.
4. Put the wheat flour and cook to loosen from the bottom of the pan.
5. If necessary, add more wheat flour.
6. Allow to cool.
7. Place Parmesan cheese and mix.
8. Bake 40 g balls.
9. Pass in egg and breadcrumbs.
10. Heat the oil to 164 and 170° C.
11. Fry in hot oil until golden brown.
12. Put on paper kitchen towels to drain.
13. Serves hot.