

EGGPLANT IN BREADCRUMBS



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Cut the eggplant in rounds sprinkle with salt and drain in a colander, rinse it off after 15 minutes.

Now dip the slices, first in seasoned flour, then egg and lastly in breadcrumbs. Fry till golden.

It's a yummy snack or a nice vegetable side dish when eggplants are in season.

PHOTO AND RECIPE: Chantelle Venter