

Miele

Eggplant chips

By Miele

15 minutes, plus resting time

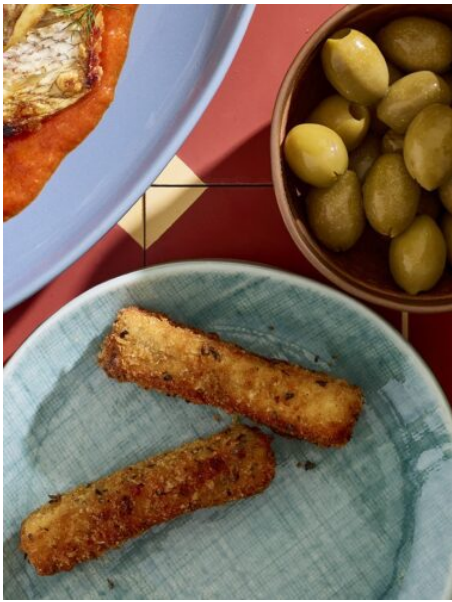
Preparation time

20 minutes

Cooking time

6 serves

Serves



INGREDIENTS

2 medium eggplants, skin removed, cut into 10 cm x 1.5 cm batons
1 tbsp salt flakes
150 g (1 cup) plain flour
Salt flakes and pepper, to taste
90 g (1 ½ cups) panko crumbs
80 g (1 cup) finely grated parmesan
2 tsp ground cumin
3 tsp dried oregano
2 tsp garlic powder
2 eggs
Olive oil spray

To serve

Roasted capsicum sauce, if desired
Japanese mayonnaise, if desired
Green olives, if desired

Miele accessories

Perforated baking tray

METHOD

1. Place the eggplant in a large bowl, sprinkle with the salt and set aside for 10 minutes.
2. Preheat the combi steam oven on Combi mode: Fan Plus at 200°C + 0% humidity.
3. Place the flour into a medium bowl and season with salt and pepper.
4. In another bowl, add the panko crumbs, parmesan, cumin, oregano and garlic and mix to combine, season to taste.
5. In a third bowl, make an egg wash by whisking the eggs with a tablespoon of water until well combined.
6. Wash the eggplant and pat dry.
7. Working in batches, toss a handful of eggplant chips into the flour, then coat in the egg wash and then the panko crumb mixture making sure each piece is well coated.
8. Spread the chips in a single layer on a baking tray, allowing plenty of space between the chips for browning. Spray the chips with the olive oil spray.
9. Place into the oven on shelf level 2 and bake for 15-20 minutes, or until browned and crisp.
10. Serve with the roasted capsicum sauce, mayonnaise or olives if desired.

Hints and tips

- This recipe was developed using a 45 cm high combi steam pro oven. Use shelf level 3 if using a 60 cm combi steam pro oven.