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**SMOKED TOMATOES, BREADED EGGPLANT AND PROVOLONE WITH MESCLUN OF LEAVES, WASABI AND CITRIC VINAIGRETTE**

★★★★★  
 DIFFICULTY  
**1/5**

PREP TIME  
**20'**

COOK TIME  
**70'**

SERVES  
**3-4**

**INGREDIENTS**

1.5 kg organic tomatoes

**For the tomato spread**

- 1 complete garlic
- 10 ml olive oil
- 5 grs moscovado sugar
- 0.5 red pepper
- 10 grs thyme
- 10 grs oregano

**For the breaded eggplants and provolone**

- 600 grs provolone
- 400 grs eggplants
- 10 ml olive oil
- 0.5 grs salt

**For the egg mixture**

- 3 eggs
- 1 gr sea salt flakes

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**For the batter**

- 200 grs potato flakes
- 200 grs cornstarch

**Green mix**

mesclun of green leaves

**For the citric vinaigrette**

- 5 grs wasabi powder
- 1 lime

- 10 grs honey
- 10 ml olive oil

**PREPARATION**

- 1- Chop one garlic and mix with fresh oregano, moscovado sugar, sea salt, 1 tsp chopped red pepper and olive oil.
- 2- Cut tomatoes halfwise, and preheat interchangeable griddle on low heat. Add olive oil, the tomatoes, and season with garlic and oregano mix.
- 3- For smoking the tomatoes, take a piece of wood and put it under the grill for about 45 minutes on low heat.
- 4- Grill eggplants on the secondary griddle until burning the skin, for about 15 minutes on each side.
- 5- Once ready, peel the eggplants and deep in beaten egg, cornstarch, egg again, and potato flakes.
- 8- Cut the provolone cheese in 3 centimetres slices, and then in 4 regular triangle pieces. Repeat the same process: deep in beaten egg, cornstarch, egg again, and potato flakes.
- 9- Pre heat the griddle for about 10 minutes on medium heat, add olive oil, and grill eggplants and provolone until brown, for about 10 minutes, each side on medium heat.
- 10- For the wasabi and citric vinaigrette: mix a pinch of wasabi powder, the juice of half a lime, 3 teaspoon olive oil, 1 teaspoon honey. Finally, emulsion it.
- 11 - For the plating: take a handful of green leaves, 2 smoked tomatoes, one breaded eggplant cut in half, and one provolone slice cut in half. Finish with wasabi vinaigrette and enjoy!