



Recipes

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Eggplant with Prosciutto and Fontina

Serves 8

Ingredients:

4 Mission® 6" Yellow Corn Tortillas (10503) , cut into 1/2" strips
1/2 tsp. Salt to taste
1/2 tsp. Paprika
2 lbs. Eggplants , peeled, cut crosswise into twelve 1/2" slices
1/2 cup Butter , melted
2 Tbsp. Olive Oil
1 Tbsp. Lemon Juice
2 cloves Garlic
1/2 tsp. freshly ground Pepper
1/2 tsp. Salt to taste
4 oz. thinly sliced Prosciutto
1 1/2 lbs. Italian Fontina Cheese , cut into thin slices
2 cups Canola or Vegetable Oil , for deep frying

Directions:

1. Preheat oven to 375 degrees F.
2. In a small saucepan, heat two cups of oil to 380 degrees F. Deep fry tortilla strips in small batches until golden. Transfer to a paper towel and drain. Sprinkle with salt and paprika immediately.
3. Spray a baking pan with nonstick cooking spray. In a blender place the butter, olive oil, lemon juice, garlic cloves, pepper and salt. Combine until garlic is thoroughly puréed and liquid is emulsified, about 30 seconds.
4. Place eggplant in a bowl. Pour butter mixture over eggplant, tossing, thoroughly. Let eggplant sit for 10 minutes to soak up mixture. Place eggplant in a single layer on the prepared baking pan.
5. Completely cover each slice with a single layer of prosciutto. Top with a layer of fontina cheese. Bake for 15 minutes or until the eggplant can be pierced easily with a knife and cheese is melted.
6. Arrange on a serving platter. Garnish with deep-fried, seasoned corn tortilla strips. Serve as side dish or appetizer.