

# Breaded Aubergines (eggplants) with sauce Hollandaise Recipe

## **Breaded Aubergines (eggplants) with sauce Hollandaise**

CATEGORY: Vegetables

COUNTRY: International

SERVES: 4

INGREDIENT: 2 medium sized aubergines (eggplants), salt and pepper, Milk, 2 eggs, bread crumbs. Plus good quality fresh oil to fry the breaded aubergines.

DIRECTION: Wash the aubergines and cut them in about 1/2 cm thick slices, mix eggs, salt, pepper, milk in a bowl. Dip aubergine slices in mixture, then in bread crumbs and fry in pan (quickly) until golden brown on both sides. Place on a plate with paper towel on it to dry of any dripping oil. Then serve immediately while they are still crispy. Serve the sauce separately on the side. This dish makes a great light appetizer or a side dish with a fish or vegetarian menu.

For the Easy to make blender Hollandaise sauce:

INGREDIENT: 1 stick butter, 1 tsp lemon juice, 1/2 tsp. salt, 1/4 tsp white pepper, 2 large egg yolks.

DIRECTION: 1) melt butter in sauce pan until almost boil. 2) put all the other ingredients in blender on high for 10 seconds. 3) turn blender to low, remove top and slowly pour in melted butter in a thin stream.