

Eggplant Slider with Smokey Capsicum Aioli

By Bjoern Scorpp



Ingredients

12ea Slider Buns
¼ ea Plain Cabbage finely sliced
3ea Yellow flash Tomatoes sliced

For the eggplant

2ea Eggs
200g Panko eggplants
100g Plain Flour
2ea Medium size Eggplants
50g Coarse Sea Salt
2L Canola Oil

For the Aioli

1ea Red Capsicum
25g Smoked Paprika ground
15ea Smoked Garlic cloves smashed
1bunch Coriander chopped
500ml Grape seed oil
2ea Egg yolk large
2tsp Dijon Mustard
50ml Lemon Juice
Salt, pepper to taste

Method

For the eggplant

Cut the eggplant in 1cm thick slices, place on the tea towel and sprinkle with the salt. Let sit for 30min, then brush off the excess salt and press dry the eggplant with the tea towel.

Crumb with the Panko crumbs by coating it in the flour, eggs, panko crumbs. Deep fry at 170C till golden brown, place on kitchen paper towel to remove excess oil.

For the Aioli

Roast the capsicum over open flame or in oven till the skin is charcoal up. Cover air tight in bowl or zip lock bag. Once cooled remove the skin and seeds and chop finely.

In a tall mixing vessel, add the egg yolk and Dijon mustard. Use the Blender stick and slowly add the oil to emulsify, once right consistence has reached, add the remaining ingredients and blend till combined. Season with salt and pepper.

Assembling the slider

Cut the slider in half and toast the cutting side. Start by smothering both sides of the bun with the Aioli, then from the bottom up place some of the cabbage, crispy eggplant, slice of tomato.

Lid on and enjoy.