

MOZZARELLA CHEESE WRAPPED WITH EGGPLANT



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Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki

Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

MOZZARELLA CHEESE WRAPPED WITH EGGPLANT

- 50g mozzarella cheese
- 100g eggplant
- 10g pesto
- 10g semi-dried tomato
- 10ml balsamic vinegar
- 10g tomato chutney
- Salt and pepper, to taste
- 1g cress
- 5 pcs bread, toasted



Methods and Directions

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- Steam the eggplant for about 3 minutes. Let it cool down.
- Mix with semi-dried tomato, pesto and balsamic vinegar. (Tomato mixture)
- Place mozzarella cheese and tomato mixture on the eggplant and make it into a wrap.
- Place the eggplant rolls on a plate and garnish with the cress and toasted bread.

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