

LA ZONA *pinot grigio* 2008

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	pale golden yellow with a suggestion of green hues
NOSE	stewed apple, quince and pear
PALATE	stewed apple, quince and pear
FOOD	hors-d'œuvres, delicate first course dishes, seafood, white meat and vegetable soufflés
CELLARING	serve cool while in good company; to 2011+
ALC/VOL	12.5%

FRITELE DI MELANZANE **EGGPLANT FRITTERS**

1 large eggplant, about 675g, cut into 1cm/one-half inch slices
30ml/2 tbsp olive oil
1 egg, slightly beaten
2 garlic cloves, crushed
60ml/4 tbsp chopped fresh parsley
130g/2 ¼ cups fresh white breadcrumbs
90g/generous 1 cup grated Parmesan
90g/generous 1 cup feta, crumbled
45ml/3 tbsp plain flour
Sunflower oil, for shallow frying
Salt and freshly ground black pepper

Natural yoghurt, flavoured with fried red chillies and cumin seeds
Lime wedges

Preheat the oven to 190C/375F. Brush the eggplant slices with the olive oil, then place them on a baking sheet and bake for about 20 minutes until golden and tender. Chop the slices finely and place them in a bowl with the egg, garlic, parsley, breadcrumbs, Parmesan and feta. Add salt and pepper to taste and mix well. Leave the mixture to rest for about 20 minutes. If the mix looks very sloppy, add more breadcrumbs.

Divide the mixture into eight balls and flatten them slightly. Place the flour on a plate and season with salt and pepper. Coat the fritters in the flour, shaking off any excess. Shallow fry the fritters in batches for 1 minute on each side until golden brown. Drain on kitchen paper and serve with the flavoured yoghurt and lime wedges. Serves 4.

Chrismont

