**Chunky eggplant fritters with chilli yogurt**

**Season:** Summer/Autumn  
**Garden Harvest:** Eggplants, garlic, egg, basil  
**Recipe Source:** Nikki Dixon

### Ingredients: (Makes 24 tastes)
- 700g eggplant cut into 1cm think slices  
- 2 tablespoons olive oil  
- 1 egg, lightly beaten  
- 3 cloves garlic, crushed  
- 4 tablespoons chopped fresh basil  
- 2 ¼ cups rice crumbs or bread crumbs  
- 1 cup grated parmesan or romano cheese  
- 1 cup feta goats cheese  
- 3 tablespoons unbleached Demeter flour  
- Olive oil for shallow frying  
- Freshly ground black pepper

*What to do:*
- Preheat oven to 190C. Brush the slices with the olive oil, then place them on a baking sheet and bake for about 20 minutes until golden & tender.
- Chop the slices finely and place them in a bowl with the egg, garlic, basil breadcrumbs, parmesan & feta. Add pepper to taste and mix well. Leave the mixture to rest for 15 minutes. If the mixture looks too sloppy add some more breadcrumbs. While this is resting make the chilli yogurt below.
- Divide the mixture into 8 balls, and then divide each ball again into 3 smaller balls and slightly flatten them. This will give you 8x3=24 balls.
- Place the flour on the plate and season with pepper. Coat the fritters with the flour, shaking off any excess.
- Shallow fry the fritters for 1 minute on each side until golden brown. Drain on kitchen paper to remove excess oil and then place 7 fritters onto each serving plate.

### Equipment:
- Baking tray  
- Basting brush  
- Baking paper  
- Tablespoon measures  
- Small bowl & fork  
- Garlic crusher  
- Cup measures  
- Fine grater  
- Large frying pan  
- Small frying pan  
- Plate  
- Gloves for chopping chilli's  
- 2 x wooden spoons  
- 2 x small red bowls  
- Knives  
- Chopping boards

### For serving:
- 3 large ramekins (for fritters)  
- 3 x tongs  
- 6 small ramekins (for chilli yogurt)  
- 6 teaspoons

### Chilli Flavoured yogurt

*What to do:*
- Place yogurt into a small bowl.
- Toast the cumin seeds until fragrant in a small frying pan and then add to the yogurt.
- Add a little olive oil to the already hot frypan and cook the chilli, but do not burn.
- Add the chilli to the yogurt and mix well.
- Share the yogurt into small serving bowls, enough for each share table and place a teaspoon in the bowl for serving.

### Ingredients:
- 1 cup Greek yogurt  
- ½ red chilli, seeds removed & chopped very finely  
- 1 teaspoon cumin seeds  
- Olive oil for cooking

Nikki Dixon