

*Fresh Vegetable*

EGP-01



Ref: EGP-01

Italian name: Melanzana Tonda

Weight order: 6-7 kg

Description: A delicious rare round purple eggplant. The raw fruit can have a somewhat bitter taste, but becomes tender when cooked and develops a rich, complex flavor.

Season: from July to October is the peak season

Serving suggestion: Eggplant can be baked, braised, boiled, fried, grilled, roasted, sautéed, stewed. When young, the skin is delicious and edible; older eggplants should be peeled. The flesh discolors quickly, cut just before using. Eggplant matched well with aioli, anchovies, bacon, balsamic vinegar, basil, bechamel sauce, bread crumbs, capers, cream, cumin, garlic, goat cheese, Gruyere, ham, lamb, lemon, mint, Mozzarella, mushrooms olive oil, olives, onions, oregano, Parmesan, parsley, peppers, pesto, pine nuts, rice, Ricotta, rosemary, shallots, thyme, tomatoes, walnuts, yogurt, zucchini.