

AUBERGINE CROQUE MONSIEUR



USED BRESC PRODUCTS



Garlic & spring onions
WOK 450g

INGREDIENTS

10 

- 250 g cheese, sliced
- 150 g Bresc WOKgarlic
- 50 g parsley, chopped
- 8 eggs
- 5 aubergines
- 1 dl cream
- olive oil
- salt and pepper

PREPARATION METHOD

Wash the aubergines and remove the green bit. Cut each aubergine into 12 slices. Place them next to each other on a chopping board in rows of 2 x 12. Cut the cheese into smaller pieces and place them on the bottom row of aubergine slices. Divide the WOKgarlic over the cheese. Place the top row of aubergine slices on top of the bottom row and press them down lightly. Beat the eggs with the cream. Season with salt, pepper and the chopped parsley. Heat a thin layer of oil in a large frying pan. Keep it on a medium heat. Roll the aubergine croque monsieur in the beaten egg and fry on each side for 2 minutes until golden brown. Drain the aubergine croque Monsieur on kitchen paper and serve immediately.