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## Eggplant fries with Mango and beetroot ketchup



Aperitif



30 min.



4



### INGREDIENTS:

- 2 eggplants
- 1 cup bread-crumbs
- ½ cup parmesan, grated
- 1 spoon oregano herbs
- ¾ spoon garlic, grated
- 2 eggs
- Olive oil
- **Belberry mango ketchup**
- **Belberry beetroot ketchup**
- coriander

### PREPARATION:

- Heat the oven at 220°C
- Take a baking tray and some baking paper
- Cut the eggplants in rectangular fries
- Mix the breadcrumbs with the parmesan, oregano, garlic and olive oil in a dish.
- Beat the eggs
- Take the eggplants and wallow them in the eggs
- Wallow the eggplants in the breadcrumbs with the parmesan
- Bake for 5 minutes, turn them around and bake for another 5 minutes until the fries are crispy.

### PRESENTATION:

- Serve with the Belberry mango and Belberry beetroot ketchup and serve with a bit of coriander