



Smoked Bangus Eggplant Torta

INGREDIENTS

½ cup *SEAKING Boneless Milkfish (Bangus) Smoked*
4 large eggs
salt and pepper to season
2 large eggplants
3 tablespoons vegetable oil, divided
1 medium potato, peeled and cubed
2 cloves garlic, minced
½ teaspoon soy sauce
1 tablespoon vinegar
salt and pepper to taste
2 ripe native tomatoes, chopped
1 salted red egg, chopped
1 stalk green onion, cut into 1-inch pieces

COOKING PROCEDURE

Make the grilled eggplant: Lightly beat eggs, then season with a pinch of salt and pepper. Divide among two small bowls.

Grill eggplants over an open flame until skin is charred. Set aside and let cool.

Once cooled, peel off skin but retain the crown and stem. Place grilled eggplants on a large plate, and then flatten using a fork. Pour half the beaten egg mixture over the flattened eggplants and soak for about 8 to 10 minutes. Set aside.

Make the smoked *bangus* stuffing: heat 1 tablespoon oil in a frying pan. Add potatoes and cook halfway through. Add garlic and onions; stir-fry for about 2 to 3 minutes. Add smoked *bangus* flakes, soy sauce, and vinegar. Season with salt and pepper to taste. Cook over low-medium heat until potatoes are tender. Transfer mixture to a bowl; set aside and let cool.

Once cooled, pour remaining beaten egg over smoked *bangus* mixture. Mix well.

Heat remaining oil in a large pan. Place soaked eggplants (together with the eggs) in the pan, then pour the smoked *bangus* mixture (together with the eggs) on top. Fry until the underside is golden, then flip to cook the other side. Drain on paper towels.

Garnish each eggplant with tomatoes, salted egg, and green onions.