

## FRIED GREEN TOMATOES

*Yield: 3-4 Servings*

### INGREDIENTS FOR FRIED GREEN TOMATOES

- 2 large green tomatoes
- 1 cup Italian breadcrumbs, you can use store bought
- 1 cup all-purpose flour
- 1 cup room temperature water
- 1 cup grated parmesan cheese
- Salt and pepper to taste
- 3-4 cups canola oil
- 3 slices prosciutto
- ½ cup Green Tomato Mostarda, recipe below
- ¼ cup Lemon Aioli, recipe below



### INGREDIENTS FOR LEMON AIOLI

*(Yields 1 cup)*

- 1 cup mayonnaise, chef recommends Hellmann's
- 1-2 Tbsp. lemon zest, about 1 medium lemon
- 2-3 Tbsp. lemon juice, about 1 medium lemon
- 2 Tbsp. italian parsley, chopped

### INGREDIENTS FOR GREEN TOMATO MOSTARDA

*(Yields ~¾ cup)*

- 1 cup green tomato, diced into ¼ inch cubes
- 1 shallot, sliced thin
- 2 Tbsp. canola oil

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1 bay leaf

1 Tbsp. mustard seed

2 Tbsp. white wine, any dry white wine of your choice

¼ cup apple cider vinegar

¼ cup water

¼ cup sugar

1 tsp. salt

## METHOD FOR LEMON AIOLI

Combine all ingredients together until incorporated, refrigerate until ready to use.

## METHOD FOR GREEN TOMATO MOSTARDA

1. Pre-heat a saute pan. Add the canola oil and once the oil is hot, lower the heat to medium-low and sweat the sliced shallots for about five minutes, or until they are translucent.
2. Next, to the same saute pan, add the green tomatoes and cook for 1 minute stirring occasionally.
3. Add remaining ingredients and mix well. Turn heat to medium and allow the ingredients to come to a light simmer.
4. Continue cooking until the liquid is reduced by half.
5. Remove pan from heat and let it rest for 20 minutes before using.

## METHOD FOR FRIED GREEN TOMATOES

1. Slice green tomatoes into ¼ inch slices. Season with salt and pepper and let rest.
2. In the meantime, prepare the batter and breading. For the batter, whisk the all-purpose flour with the room temperature water until smooth and clump-free.

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3. For the breading, in a mixing bowl mix Italian breadcrumbs and grated parmesan cheese. Lightly season with salt and pepper.
4. Preheat a thick bottomed frying pan with canola until reaches 350°F.
5. Coat tomato slices with batter then rest on resting rack for 10-15 seconds, immediately toss in the breading mix.
6. Without overcrowding the pan, you might have to do this in batches, fry each slice in oil until golden brown then carefully flip tomatoes and fry until other side is golden brown.
7. Remove from the pan and let rest on a paper towel to absorb excess oil.
8. Serve with ½ cup mostarda over the top, garnish with 3 slices of prosciutto and serve with a side of lemon aioli, about ¼ cup.

