

## Ugly but Tasty - Eggplant Balls

Ingredients for 2:

1 eggplant  
100 g of soft breadcrumb  
100 g of dried breadcrumb  
50 g of ricotta cheese  
50 g of parmesan  
50 g of mortadella (bologna sausage)  
1 egg  
parsley  
1/2 cup of milk  
a bit of salt  
1 spoon of olive oil

Ugly but tasty because even if they don't look beautiful I can assure they're very yummy.

These should be served as an appetizer but it's fine as a single course too, all you have to do is to change the helpings depending on how you want to serve it.

To start, cut in half an eggplant and put into a 180° preheat oven for 30 min then let it cool.

Meanwhile chop the parsley and the mortadella (this ingredient is optional and you can replace it with bacon if you want) then throw away the crust and soften up the bread into the milk for 10 min.

When the eggplant has cooled completely, remove the peel and squeeze the vegetable water. Now put the eggplant, egg, ricotta cheese, salt, olive oil, parsley and grated parmesan into a mixer to have a consistency like this.

Now add the softened bread, the mortadella (or bacon) and mix everything again with a spoon.

Make balls with hands, roll them into the dried breadcrumb and put them onto a baking tray. Preheat the oven 180° and cook for 30 min.

You can eat them hot but my advice is to let them into the fridge and enjoy them the day after.

They will be more tasty.