

## Recipe for Tempura Eggplant with Goat Cheese and Hot Honey

### Ingredients:

1 good sized, oblong eggplant

½ cup cake flour (what you're after is the least gluten forming potential; bread flour, if you have it, will yield better results than all-purpose)

1 egg

2 teaspoons corn starch

1 teaspoon sumac

Few dashes salt

¾ cup sparkling water

5 oz herbed goat chevre

1/3 cup cream

3 tablespoons honey

3 tablespoons hot sauce (I used one that I made with fermented peppers and roasted tomatoes, but yellow label Valentina is a nice widely available substitute)

### Method:

- 1) Beat together the cream and goat cheese. Set aside
- 2) Combine the honey and hot sauce. Set aside.
- 3) While you get everything else ready, heat a good 2-3 inches of neutral oil, like avocado or canola, in a wide skillet over medium heat.
- 4) Cut the eggplant in half. Remove the green stem, cutting at an angle under the leaves. Cut into slices about as thick as a No 2 pencil.
- 5) Put the slices into a colander and toss with a few good pinches of salt. Let sit for 5 minutes.
- 6) Put the flour, cornstarch, salt, sumac, and egg into a big mixing bowl. Pour in the sparkling water and lightly whisk to combine, just until no clumps remain.
- 7) Dry the eggplant slices of the moisture that the salt has drawn out.
- 8) Working in batches, toss the eggplant slices into the batter and fry. This batter is thinner than something like a waffle batter, so work closely to your skillet, so as to not lose much of the batter. The oil should immediately make noise once the

eggplant is in there. These cook quickly, so be mindful of browning. Use a wire fry colander to flip the slices. Remove to paper towels once cooked.

- 9) Stack the slices artfully. Spoon dollops of goat cheese around the plate. Drizzle the hot honey all around. Garnish with basil, if you like.