



Cicchetti

Ingredients

- 1 eggplant
- Kosher salt
- flour
- 2 eggs
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 2 cups bread crumbs
- 1/2 cup finely grated parmesan cheese
- 4-6 tablespoons [Fustini's Robust SELECT olive oil](#)
- sliced Mozzarella
- sliced Prosciutto
- 20 - 24 small ciabatta rolls

Directions

Step 1.

Peel and slice the eggplant into 1/4 inch circles. Heavily salt the slices and let stand on paper towels for 30 minutes. Rinse the salt off the eggplant and dry thoroughly. Place the flour in one container. Combine the eggs and Fustini's Tuscan Herb EVOO in a bowl and whisk. Combine the breadcrumbs and cheese in a third container. Bread the eggplant slices by dusting in flour, dipping in egg, and rolling in breadcrumbs.

Step 2.

Once all are breaded, heat a few tablespoons of oil in a large skillet and fry the eggplant on both sides for several minutes to brown and fully cook.

To serve, place an eggplant slice, mozzarella slice and a slice of Prosciutto on each Ciabatta. Serve with more Fustini's Robust Single Varietal olive oil.