

## MOZZARELLA CHEESE WRAPPED WITH EGGPLANT



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Wong Ka Yi, Kaka



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Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
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### Ingredients

#### MOZZARELLA CHEESE WRAPPED WITH EGGPLANT

- 50g mozzarella cheese
- 100g eggplant
- 10g pesto
- 10g semi-dried tomato
- 10ml balsamic vinegar
- 10g tomato chutney
- Salt and pepper, to taste
- 1g cress
- 5 pcs bread, toasted



## Methods and Directions

### **MOZZARELLA CHEESE WRAPPED WITH EGGPLANT**

- Steam the eggplant for about 3 minutes. Let it cool down.
- Mix with semi-dried tomato, pesto and balsamic vinegar. (Tomato mixture)
- Place mozzarella cheese and tomato mixture on the eggplant and make it into a wrap.
- Place the eggplant rolls on a plate and garnish with the cress and toasted bread.

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