



AUBERGINES WITH CANE SYRUP FOR SHARING



INGREDIENTS

- 2 MEDIUM-SIZED AUBERGINES
- 300ML OF MILK
- 300ML OF WATER
- 25G FLOUR
- 120G FLOUR
- 1 SMALL BOTTLE OF MAHOU BEER
- CANE SYRUP

PREPARATION



1 Cut the aubergines into small batons, discarding the centre as it contains a lot of liquid. Soak the batons in a mixture of milk, water and flour to remove any bitterness in the aubergine.




2 Mix the flour and beer in a bowl to create a sticky paste. Heat the oil in a frying pan.



3 Roll the batons in the mixture of flour and beer and fry them a few at a time, so the oil doesn't cool down. Set aside on absorbent kitchen paper to remove excess oil.



4 Presentation: Place the batons in a basket, plate or small tray and drizzle with syrup. Serve warm.

 Enjoy!