



Venetian Fried Green Tomatoes

Serves 4

- 2-4oz. balls fresh mozzarella
- 2 ripe Roma tomatoes
- 2 green tomatoes
- 1 cup seasoned flour
- 2 eggs beaten
- 1 cup Panko crumbs
- ¼ cup grated fresh parmesan cheese
- 2 cups vegetable oil
- 1 cup fresh basil leaves
- 1 roasted shallot
- Salt and pepper
- 2 cloves of roasted garlic
- 2 tablespoons honey
- 2 tablespoons lemon juice
- ¼ cup olive oil
- Good Balsamic vinegar

Procedure: Slice mozzarella balls and Roma tomatoes into ¼ inch slices. Cut green tomatoes into ¼ inch slices and then cut out with a round biscuit cutter to the same size as the Roma tomatoes. Dredge them in seasoned flour, then dip in beaten eggs and bread them in Panko crumbs with grated parmesan cheese.

In a blender prepare the basil dressing by combining the basil, shallot, garlic and lemon juice and blend until smooth. Slowly drizzle in olive oil to form an emulsion. Season with salt and pepper

To finish fry the green tomatoes in 350 degree vegetable oil until golden brown. Remove and stack with mozzarella and Roma tomato slices. Drizzle basil dressing under the stack and finish with good balsamic vinegar