

# Tortang Talong



## Ingredients

2 medium Chinese or Filipino eggplant  
3 eggs  
¼ tsp. salt, to taste (may also use patis or fish sauce)  
¼ tsp. ground black pepper, to taste  
1Tbsp. neutral oil for frying (vegetable, canola, peanut, etc.)

## Instructions

**Traditional eggplant preparation:** Wash then dry any excess water. Grill the over gas stove or broil in oven until the skin is blackened and charred all over. Set aside.

**Air fryer eggplant preparation:** Air fry at 375 degrees F for 20 minutes.

Cool for at least 10 minutes. Peel off skin to expose the flesh, leaving the stem attached.

In a separate bowl, beat eggs, salt, and pepper until well combined.

Add the peeled eggplant into the beaten egg mixture. With a fork, flatten the eggplant by gently mashing it into a fan shape. Flip the eggplant to ensure even coating with the egg.

Place eggplant in an oiled pan and add half the remaining egg mixture on top. Fry over medium heat for 2-3 minutes or until the bottom of the egg has set. Flip and cook for 2-3 more minutes or until golden brown. Repeat for second eggplant.

Serve over hot rice. Makan tayong, or let's eat!

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