

Little Chefs Dubai Nuggets!

## Crispy Eggplant Nuggets

3 eggplants (the long, thin Asian variety which is subtly sweet with no trace of bitterness)  
about 1/3 c. of plain all-purpose flour stirred with 1 tsp. of salt and 1/4 tsp. of pepper, 1/4 tsp onion powder, 1/4 tsp garlic powder, 1 tsp paprika powder  
2 eggs, lightly beaten with 1/2 tsp salt, 1/4 tsp pepper, 1/4 tsp garlic powder, 1/4 tsp onion powder, 1/2 tsp paprika  
about 1 c. of panko (Japanese bread crumbs)  
about 1 c. of oil for frying

1. Slice the eggplants diagonally — about 1/4 inch thick slices are ideal. Cut in to 4 pieces.
2. Start heating the cooking oil over medium-high heat.
3. You will need to create an "assembly line" for efficient prep work.
4. Dredge each eggplant nugget in flour, shaking off the excess. Dip in egg then roll in the panko. Repeat with all the eggplant slices.
5. Fry the eggplant slices in batches of five to six, flipping them over after about 30 to 40 seconds which is just enough time to brown the underside. Cook for another 30 to 40 seconds or so to brown the opposite side.
6. Scoop out the eggplants as they cook and drain on paper towels. Serve with sweet chili sauce or ketchup.

## Tofu Nuggets

Slice tofu into blocks, fry in hottest oil till brown and crispy. Serve with sweet chili sauce or ketchup.

## "Dough"Nuggets

Take a packet of refrigerated biscuits, separate and cut each biscuit into 4 pieces. Roll into balls.

Fry in hot oil, drain on paper towels and put in a bag with 2 Tbsp cinnamon, nutmeg, ginger plus 15 grams icing sugar. Shake well.

Mix 125 grams icing sugar with 120 ml milk, pour over nuggets.