

# Tortang Talong



Preparation time: 25 mins

Serves: 2 people

User Rating: ★★★★★

Publication: 24 June 2022

Categories: Quick & Easy, TikTok Recipes, Dinner Recipes, Vegetarian

This Filipino dish is sometimes referred to as an eggplant omelette. You can customise it in the same ways you would a plain omelette with chopped herbs and seasoning but this soft, smoky dish really doesn't need any bells and whistles to shine.



## Ingredients

- 1 medium eggplant
- 2 eggs
- ½ tsp salt
- Coriander and chilli to garnish

## Method

1. Take your eggplant and place directly over a gas burner. Turn occasionally and cook until blackened and bubbling, about 10 minutes. Be careful of any flyaway embers and make sure you have your exhaust on high for the smoky smell.
2. Set aside and cool slightly, then using tongs or your hands, peel the blackened skin off and discard, but keep the top intact. Set your eggplant in a sieve over a bowl for 5 minutes and drain any liquid.

3. In a separate bowl, season eggs with salt and whisk.
4. Using a fork, flatten the eggplant to about thumb thickness. Preheat a medium frypan over medium-high heat. Add a little neutral oil.
5. Pick the eggplant up by its top and dip in the egg mix to evenly coat. Place in the pan and fan out into an even layer. Turn the heat down to medium and cook a few minutes until the egg begins to set through. Flip and cook another few minutes.
6. Serve on a large plate, garnished with coriander and chilli.
7. You can eat this as breakfast, but it goes great with some steamed rice, soy sauce, banana ketchup or chilli sauce.

## Notes

Recipe by Camellia Ling Aebischer.