



## Fried Green Tomatoes Topped with Burrata Cheese, Figs & Balsamic Drizzle

### Serving:

4

### Type:

Dairy appetizer or light entree

### Author:

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### Notes:

While juicy ripe tomatoes are on the wane, autumn provides an opportunity to experiment with firm green tomatoes. Don't overlook these gems when you see them in the market. Once battered and fried, they're a perfect canvas for topping with burrata cheese, fresh figs and a swirl of balsamic glaze.

Serve one of these compositions as an appetizer or a light lunch and watch your guests thrill to one of autumn's underrated fruits.

## Ingredients:

4-5 medium/large green tomatoes

½ teaspoon each- salt and ground black pepper

1 cup self rising white cornmeal mix

½ cup panko (Japanese breadcrumbs)

½ cup all purpose flour

2 eggs

4 Tb. canola oil, divided for 2 rounds of frying

6 ounces burrata cheese

10 fresh figs, cut into 3 slices, each

4 Tb. balsamic glaze (Trader Joe's)

## Directions:

Cut tomatoes into ½ inch slices. Sprinkle with salt and pepper and allow to rest for 10-15 minutes.

Combine cornmeal mix and panko crumbs in a shallow bowl. Set up a second dish with flour.

Whisk eggs in a bowl and set aside.

Set up assembly line of flour, eggs and cornmeal/panko mix.

Pat tomato slices dry. Dredge each slice in flour, shaking off extra. Dip slice into beaten egg and then cornmeal mix. Prepare all slices for frying.

Heat oil in a cast iron pan (may use other types of pan but cast iron is heavenly for frying). Gently place coated tomato slices into hot oil and fry until golden and crispy. Turn once and cook the flip side. Remove from pan

and place to rest on paper towel lined sheet pan.

While still warm, spoon 1 Tb. of burrata cheese onto each slice of fried tomato. Top with sliced figs and drizzle with balsamic glaze.

Serve immediately.