Crisps with **diced Aubergine & Cod Caviar**





4 people | 15 min preparation time | 15 min cooking time

All ingredients

2 jars of 105g la belle-iloise Diced Aubergine & Cod Caviar
300g potatoes
1 egg yolk
12 cl Milk
60g flour
30g grated Gruyère cheese
2 tablespoons sunflower oil
80 g salad (ideally lollo rossa)
A little fromage frais

Steps

1- Peel and wash the potatoes, then pat dry with a tea towel
2- Finely grate the potatoes using a food processor or manual grater
3- In a bowl, whisk the egg yolk with the milk
4- Stir in the flour, Gruyère and sunflower oil
5- Then add the grated potatoes and mix
6- Cook the dough for about 7 minutes in a pre-heated, pre-oiled waffle iron (if you don't have a waffle iron, cook them in the form of patties in a frying pan over a low heat)
7- When the waffles are still warm, add the equivalent of half a glass of crushed aubergine and cod (hot or cold, according to preference) and a dash of fromage blanc to each waffle.
8- Serve with a small bunch of lollo rossa salad