

## Spiced Eggplant, Yoghurt and Chicken Wraps

500 ml thick plain yoghurt  
vegetable oil, for deep-frying  
2 eggplants, cut into 1cm dice  
2 tablespoons **SPICED EGGPLANT PICKLE**  
2 teaspoons fish sauce  
2 tablespoons chopped coriander leaves  
200gr roasted chicken, sliced  
4 x Roti bread

Spoon yoghurt into a strainer lined with cheesecloth and hang overnight to remove excess moisture.  
Heat oil to 180°C in a deep-fryer or large pot and fry eggplant until golden. Drain on paper towel. Mix eggplant in a bowl with remaining ingredients.  
Heat Roti bread rounds in oven till warm then add eggplant filling and wrap.

Serves 4

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