

## EGGPLANT STACK



### **Ingredients (serves 4 people):**

#### **Basil Pesto**

- 1 cup fresh basil leaves, chopped
- 1/2 cup extra virgin olive oil
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic peeled crushed and finely chopped

#### **Panadori or Rich Tomato Sauce**

2 tbsp olive oil  
1 large onion peeled and thinly sliced  
2-3 cloves garlic peeled crushed and finely chopped  
440 g can Italian plum tomatoes  
1 tsp dried basil  
1 cup red wine  
2 tsp sugar  
Sea salt to taste  
Cracked black pepper to taste

### **Eggplant Discs**

1 eggplant or aubergine  
Sea salt to taste  
Cracked pepper to taste  
2 tbsp olive oil  
400 g mozzarella or bocconcini cheese

### **Mushrooms**

8 flat mushrooms  
2 tbsp olive oil  
Sea salt to taste  
Cracked black pepper to taste

### **To serve**

12 black olives

### **Preparations:**

1. For basil pesto combine all ingredients, using a mortar and pestle.

2. The job can be done in a blender or food processor but don't over process a bit of chunkiness is desirable.
3. Heat the oil in a heavy based trypan and cook the onion and garlic until soft but not colored.
4. Stir in the tomatoes roughly chopped and their juice.
5. Add the dried basil and red wine, cover and simmer for 50 minutes.
6. Add the sugar, seasoning to taste and simmer for a further 10 minutes and keep warm.
7. Cut the eggplant into 1 cm thick discs and season.
8. Pan fry in the olive oil until lightly browned on both sides.
9. Slice the mozzarella or bocconcini 5 mm thick and place on top of each eggplant disc.
10. Grill until cheese is melted and golden.
11. Brush mushrooms with oil and season.
12. Pan fry or grill whole and keep warm.
13. Divide the panadori among four well heated plates.
14. Place one eggplant disc on top of each serving of sauce and top in turn with a mushroom.
15. Repeat the process until all ingredients are used.
16. Garnish with olives.