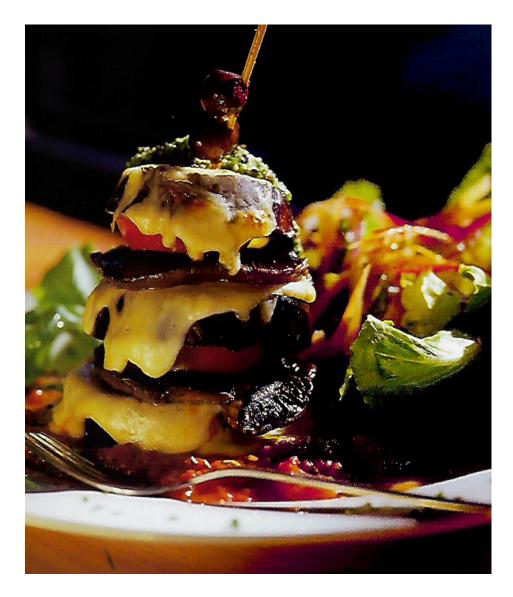
EGGPLANT STACK



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 crashed 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

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

Mushrooms

8 flat mushrooms2 tbsp olive oilSea salt to tasteCracked 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 l 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.