



Antonio's eggplant and pesto medallions

Recipe source: Stephanie Alexander's kitchen garden companion

Season: Winter

Type: Main

Difficulty: Easy

Serves: 24 to taste

Fresh from the garden: tomatoes, eggplant, basil

Equipment	Ingredients
<ul style="list-style-type: none">• Paper towel• Plate• Large non-stick frypan• Measuring cups and spoons• Knife• Chopping board• Baking tray	<ul style="list-style-type: none">• 1 vine ripened tomato, diced• 1/3 cup olive oil• 1 egg plant (about 400g), cut into 8 x 1.5cm slices• 2 tablespoons pesto• 1 large fresh ball mozzarella, diced• 2 tablespoons parmesan• Salt and pepper• 8 small basil leaves

What to do:

1. Pre-heat oven to 220C
2. Put diced tomato on a paper towel lined plate while frying eggplant.
3. Heat 2 tablespoon of the oil in a large frying pan over medium heat and add eggplant slices. Cook for 5 minutes; don't despair if the oil seems to have disappeared, all will be well. Turn slices. Now trickle in remaining olive oil if you think it needs it. After cooking for 5 minutes, lift out the eggplant slices to a plate covered with a double thickness of paper towel. Tear off 2 more paper towels, then lie over fried eggplant and gently blot away excess oil.
4. Transfer eggplant to a baking paper-lined baking tray. Divide pesto among slices and spread with a knife or the back of a spoon. Spoon some of the diced tomato onto each slice.
5. Arrange mozzarella on top of tomato. Sprinkle with Parmesan, season with salt and pepper.
6. Bake in the oven for 10 minutes. Transfer medallions to a paper-lined plate to blot excess oil. Garnish with a basil leave and serve.