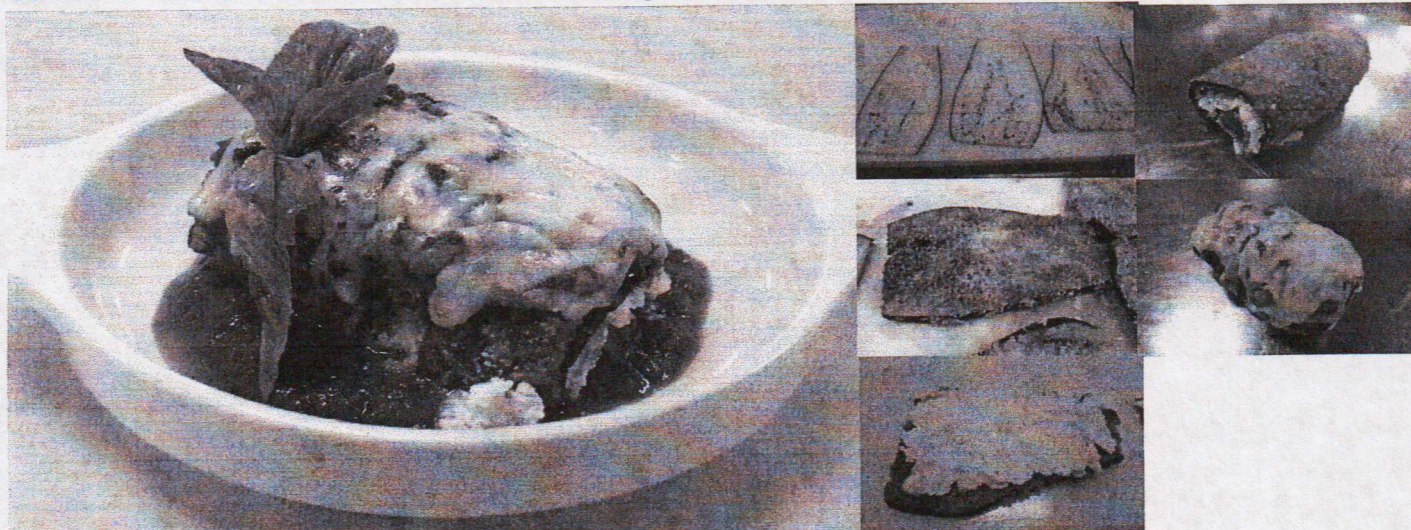


# Lightly Breaded Eggplant

Lightly breaded baked eggplant filled with Sundried Tomatoes, sweet ricotta and Smoked Mozzarella, served on Toscano Sauce and Drizzled with Aged Balsamic



10 Servings

Provencal Sauce				For the Provencal Sauce
2	ea	White Onions	Roughly Chopped	Sauté the White Onions and Garlic in Olive Oil, once softened, add the white wine and reduce by 2/3rds, add the Tomato Paste and cook out for 3 minutes, add the Plum Tomatoes and cook for a further 10 minutes, until the tomatoes come down. Add the Vegetable stock and peeled tomatoes-cook for a further 40 minutes, add the Basil, then puree with a hand held blender, season with salt and ground black pepper.
2	cans	Plum Tomatoes Peeled	A10	
6	clvs	Garlic		
700	mil	White Wine		
4	lbs	Plum Tomatoes		
8	oz	Tomato Paste		
1	bunch	Basil		<b>For the Eggplant</b>
3	lit	Vegetable Stock	See Base Recipes	
2	tbsp	Salt		
2	tbsp	Ground Black Pepper		
Eggplant				Dip the eggplant slices in egg, then coat with the breadcrumbs, heat the olive oil in a large skillet, gently fry the breaded eggplant until golden brown, remove and drain on paper towels-one cooled to room temperature, spread one side of the the eggplant with ricotta cheese. Then place sprinkle the sundried tomatoes onto the ricotta and roll-drizzle with the balsamic then cover with the Provencal sauce and sprinkle with the grated smoked mozzarella cheese-place into a 2"pan then place in a pre-heated oven @ 340f for approx 14 minutes until gratinated.
3	ea	Eggplant	1/4" Slice Long	
3	ea	Egg	Whisked	
8	oz	Panko Breadcrumbs		
8	oz	Ricotta Cheese		
200	mil	Aged Balsamic Vinegar		
1	lbs	Sundried tomatoes	Finely Chopped	<b>Assembly</b>
8	oz	Smoked Mozzarella Cheese	Grated	
Garnish				Pour 3 tablespoons of the Provencal sauce into the bottom of the serving platter, place the baked gratinated Rotatini onto the sauce and garnish with a sprig of basil
10	ea	Basil Sprigs		