

RECIPE



Eggplant Caviar (Puree) and Feta with Crostini

Ingredients

- Two 1 lb. eggplants
- 3 tablespoons chopped parsley
- 2 large garlic cloves, finely minced
- Salt and freshly ground pepper
- 4 ounces Feta cheese, crumbled (1 cup)
- 3 tablespoons extra virgin olive oil
- 1 baguette, extra virgin olive oil

Preheat the oven to 425. Place the eggplants on a baking sheet. Drizzle with olive oil and salt and pepper. Roast the eggplants for one hour until they are very soft...turn once. Cut the eggplants in half and spoon out the pulp into a strainer. Let drain for about 15 minutes. Finely chop the parsley with the garlic. Transfer the eggplant pulp to a food processor and pulse until chopped. Add $\frac{3}{4}$ of the parsley mixture, and season with the salt and pepper. Put the mixture in a bowl and stir in $\frac{3}{4}$ of the crumbled Feta. Cut the baguette into $\frac{1}{3}$ - $\frac{1}{2}$ inch slices. Brush each slice with olive oil. Set bread slices in a baking sheet and toast until golden, 3 to 5 minutes at 350 degrees. Let cool. Spread a small dollop of the Eggplant mixture on each baguette slice. Sprinkle with the remaining parsley-garlic mixture and drizzle with olive oil. Serve—makes $1\frac{1}{2}$ to 2 cups.

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