

Cheesy Pesto Eggplant Slice

Type: Main **Serves:** 30 tastes **Recipe source:** Adapted from Stephanie Alexander Foundation

Cooks Note: Marrow, zucchini and pumpkin slices can be used instead of eggplant in this recipe. If there is a large harvest of eggplant, this recipe can be made up with double portions of eggplant by adding a second eggplant round on top

EQUIPMENT:	INGREDIENTS:
chopping board	500 g mozzarella
1 large knife	$\frac{1}{2}$ cup fresh basil leaves
2 clean tea towels	handful fresh oregano sprigs
grater	4-5 eggplants
bowls - 1 medium, 3 small	2-3 tablespoons olive oil, plus more to oil the chargrill pans
pastry brush	1/2 cup basil pesto
large plastic tray	1 large can whole peeled tomatoes (or 2 x 400g tins)
2 chargrill pans	1 clove garlic, peeled and minced
tongs	1/3 cup olive oil
paper towels	2-3 sprigs oregano
2 large baking dishes	fresh basil leaves, to garnish
spoon	extra virgin olive oil, to serve
oven mitts	salt and pepper, to taste
food processor	
garlic press	

What to do:

1. Use the large knife to cut the eggplant into slices, creating consistent 1 cm thick rounds.
2. Measure the olive oil into a small bowl and using the pastry brush, brush each side of the eggplant slices with olive oil.
3. Put the two chargrill pans on high heat and pour a small amount of oil into each pan.
4. When the oil is hot, carefully use tongs to place the eggplant slices on the chargrill pans. Cook each eggplant slice until golden brown marks appear. Then turn the slices over and cook until golden brown marks appear on the other side too.
5. Remove the cooked eggplant slices and place them on paper towels on a tray to drain.
6. Grate the mozzarella, place it in the medium-sized bowl and set aside
7. Wash the oregano and basil, then dry them with a clean tea towel.
8. Strip the oregano and basil leaves from the stems and discard the stems. Tear up the basil into small pieces, put all the leaves into food processor bowl. Crush garlic into food processor bowl.
9. Combine tinned tomatoes, garlic and 1/3 cup olive oil in a food processor. Whiz until a sauce forms. Season with salt and pepper to taste.
10. Grease baking dishes lightly with oil and pour half tomato sauce into the 2 dishes spreading over the base.
11. Once all the eggplant slices are cooked and have drained, place them on top of the tomato sauce in a layer, spread the pesto sauce on top of the mozzarella and put the mozzarella on top.
12. You can create an extra layer if there is more eggplant by repeating steps. (sauce eggplant pesto cheese).
13. Place the baking trays with the eggplant into the oven. Cook for 10 minutes or until the cheese has melted.