

Grilled Eggplant & Traditional Bocconcini Plate

Ingredients

- 2 Large Eggplants
- 4 Teaspoons Sea Salt
- Cracked Black Pepper
- 4 Tablespoons Extra Virgin Olive Oil
- 400g La Casa Del Formaggio Traditional Bocconcini
- 2 Cloves Crushed Garlic (optional)
- Fresh Basil Leaves Shredded
- Kalamata Olives for Serving



Directions

1. Slice eggplant into rings 5cm thick. Place in roasting dish. Brush with half the olive oil & shake over half the sea salt. Bake for 15 minutes on 200°C.
2. Arrange eggplant and sliced Bocconcini on heat proof plates and sprinkle with remainder salt, olive oil, pepper & garlic. Grill for a further 5-10 minutes or until Bocconcini melts. Sprinkle with fresh basil and serve with Kalamata olives.

Serves 2.