

Eggplant with Basil

Ingredients:

1/4 cup WA EVOO (extra virgin olive oil)
12 slices eggplant, cut into 1cm thick slices
12 slices of tomato
12 slices mozzarella cheese
12 fresh basil leaves
6 black olives (at least), halved and pitted
Freshly ground black pepper

Method:

Heat a little oil in a heavy based pan and cook eggplant on both sides until tender but not wilting.

Place on a heatproof tray. Place slice of mozzarella and a slice of tomato on top of each eggplant.

Place under grill for 2 minutes until cheese melts, garnish with basil leaf and half an olive.

Drizzle with EVOO and finish with a little ground black pepper.

Serving suggestion:

Can be served with mashed potato or cauliflower.