



Bottled with love, for the joy of living

**ITALIAN EGGPLANT PARMESAN
PAIRED WITH
2017 TESORO, SONOMA VALLEY**

INGREDIENTS

3 pounds eggplants (3 smallish or 2 medium)
1/4 cup + 2 tbsp extra-virgin olive oil, divided
Fine sea salt & freshly ground black pepper
1 medium yellow onion, finely chopped
2 cloves garlic, pressed or minced
1/4 cup tomato paste
28 ounces crushed tomatoes, fire-roasted variety
1/4 cup roughly chopped fresh basil, plus more for garnish
1 tsp balsamic vinegar
Pinch of red pepper flakes
1 ½ cups freshly grated part-skim mozzarella cheese, packed
1 cup freshly grated Parmesan cheese

INSTRUCTIONS

Preheat the oven to 425 degrees with racks in the lower & upper thirds of the oven. Line two large rimmed baking sheets with parchment paper for easy cleanup.

Slice off both ends on each eggplant. Stand each up on its widest flat side. Slice through the eggplant vertically to make long, even 1/4 to 1/2-inch slabs. Discard both sides covered in eggplant skin. Brush both sides of the eggplant slabs with olive oil. Arrange them in a single layer on the baking sheets. Salt & pepper tops of slabs. Roast 22 to 27 minutes, rotating baking sheets' rack positions halfway through.

Over medium heat, warm 2 tbsp olive oil in a saucepan, then add onion & salt to cook, stirring 4-7 mins. Add garlic, tomato paste, crushed tomatoes, stir & bring to a simmer; reduce heat until sauce has thickened, about 15 mins. Remove pan from heat & stir in chopped basil, vinegar, salt & red pepper flakes.

To assemble, spread 3/4 cup of sauce across base of a 9" square baker. Arrange about 1/3 of slabs over the sauce, overlapping slightly. Spoon another 3/4 cup of sauce over slabs and sprinkle with 1/4 cup mozzarella. Continue layering slabs, spreading sauce in 3/4 cup amounts, and sprinkling 1/4 cups of mozzarella until you use up these ingredients & fill the baker. Evenly sprinkle the Parmesan on top.

Bake on the lower rack for about 20 to 25 mins. Let it cool for at least 15 minutes; sprinkle basil to garnish.

Dare to Pair!

Our Super Tuscan Tesoro blend leads primarily with Sangiovese – a varietal that does beautifully with tomato-based dishes due to the natural high acidity it holds. The Syrah added holds a unique array of sweet & savory spice notes which nod to the light spice in this dish, while the small amount of Cabernet Sauvignon that is added gives a little tannic backbone to the wine, balancing it out. Our Tesoro blends always hold umami flavors & are incredibly food-flexible, making them pair perfectly even with vegetable-based dishes. Traditional Italian eggplant parmesan is not breaded, which makes this recipe both vegetarian & gluten-free.