

Chef Demo July 17th by Keira Moritz of Pacci

Eggplant & Heirloom Tomato Bruschetta

1 eggplant, of your choosing, sliced, diced, salted and sautéed (Hennessy Farms)

2-3 pints mixed heirloom Cherry tomatoes halved (Burge Farms)

4 oz Persian Feta Crumbled (Cole's Lake Dairy)

4 leaves Basil torn (Burge Farm)

¼ cup Micro Basil (optional)

1/4c. White balsamic vinaigrette

Olive Oil as needed

Balsamic reduction drizzled

Salt to taste

Fresh Cracked pepper to taste

1 loaf fresh bread cut in slices buttered and skillet cooked

Slice Eggplant and cut into equal cubes, season with salt and sauté, lay flat on a tray to cool.


Cut heirloom cherry tomatoes into halves and set in a mixing bowl.

Tear the basil leaves and add to the bowl with the tomatoes with half of the micro basil.

Once the eggplant is cooled combine in the bowl with the tomatoes and add the white balsamic vinaigrette and mix lightly, season with salt and fresh cracked pepper and taste.

Take the sliced bread and cook with butter in a skillet until golden brown.

Set the bread on a plate, generously place bruschetta mixture on top and drizzle with the balsamic reduction and sprinkle with micro basil



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White balsamic vinaigrette

- 1c. white balsamic vinegar
- 2 c. extra virgin olive oil
- 1 tsp. sugar
- 2 tsp minced shallots
- 1 clove garlic minced
- 1 tsp fresh thyme
- 1 tsp finely chopped chive

Combine all ingredients & Pulse in blender four times

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