

ROASTED EGGPLANT PUREE
PRESENTED BY
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Ingredients:

1 medium eggplant
1 ripe firm yellow bell pepper
1 small red ripe Roma tomato
1 small garlic clove, crushed into paste
2 tablespoons extra virgin olive oil
2 tablespoons fresh lemon juice
Salt and fresh ground pepper
Fresh chopped oregano
Fresh chopped basil
12-16 thin sliced rounds cut from narrow baguette
Extra virgin olive oil for bread

Instructions:

Place untrimmed oiled eggplant directly on to gas burner on high or place under broiler. Roast the eggplant, turning with tongs, until it is blackened on all sides. Set the eggplant aside to cool. Following the same process with the pepper, except placing it into a small bowl and covering with plastic wrap. This will aid in removing the skin. Peel the skin from the eggplant and let the liquid drain from the flesh. Chop into a smooth puree and place in clean bowl. When the pepper is cool enough to handle, rub off the charred skin. Core and seed the pepper and remove any of the white membranes. Cut the pepper into a small dice. Add to the eggplant. Core and seed the tomato and cut into a small dice. Add to the bowl along with the mashed garlic. Stir in the olive oil, lemon juice, salt, pepper and herbs. Taste to correct seasoning.

Brush the bread lightly on both sides with olive oil and toast on a sheet pan in a 400-degree oven. Remove the crostini when golden brown. Top with eggplant puree just before serving.

Yield:

Enough for 12-16 crostini