



# *Eggplant Parmesan* **PANINI**

*By Chef Dave Bland and Chef Greg Beal*

Serves 2

1 small eggplant, peeled and sliced	1/2 cup vegetable oil
Fresh mozzarella, ball sliced	1/2 cup all purpose flour
1 beefsteak tomato, sliced	1/2 cup Italian bread crumbs
6 basil leaves	Sea salt and black pepper to taste
1 oz olive oil	Four slices of Italian bread
1 egg whisked	

## Directions:

Preheat oven to 350 F. Peel and slice the eggplant and season with salt and pepper. Place the flour, egg and bread crumbs in three separate bowls. Bread the eggplant by placing each slice in the flour, egg wash and bread crumbs. In a frying pan, heat vegetable oil on medium heat and fry the eggplant on both sides until golden. Next cook the eggplant in the oven at 350 F for 30 minutes. Once cooked, place the eggplant on a napkin to remove excess oil. Place slices of bread on a cutting board and layer with a slice of eggplant, slice of fresh mozzarella, basil leaf and sliced tomato. Drizzle with a little olive oil and salt and pepper to taste. Place another slice of bread on top and drizzle the sandwich with oil on both sides.

Using an indoor grill or outside grill on low heat, grill both sides of the Panini until bread is crisp and cheese melts. Cut the panini and serve.

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