

ESTD  1876

BERINGER

EGGPLANT AND BURRATA BRUSCHETTA

pair with Beringer Private Reserve Cabernet Sauvignon

Makes 15

1 fresh baguette
2 small eggplants
1 qt cherry tomatoes
Olive oil
Salt
Freshly ground black pepper
1 cup prepared basil pesto
2 large burrata cheeses
Fresh basil leaves, garnish



Heat oven to 400°F.

Thinly slice baguette on a bias. Thinly slice eggplant. Pat dry with paper towel. Lightly oil and salt and pepper both sides. Lightly oil tomatoes.

Place eggplant, tomatoes, and baguette slices on baking sheets. Place in oven, flipping bread and eggplant once. Remove baguette once toasted to preferred doneness. Remove remaining ingredients when eggplant is soft and brown, about 10 minutes.

Top each baguette slice with pesto, an eggplant slice, a schmear of burrata, and a couple of tomatoes. Drizzle with olive oil, sprinkle with salt, and garnish with fresh basil.

