

rialto

RESTAURANT + BAR

Eggplant stuffed with pasta and pesto

Jody Adams/Rialto

Makes 8 rolls

1 large globe eggplant—1 ½ pounds, sides trimmed, peeled and then cut lengthwise into 8 slices

Kosher salt and freshly ground black pepper

¼ cup extra virgin olive oil

¼ pound angel hair pasta

2 ½ cups thick tomato sauce

2 ounces grated caciocavallo or pecorino cheese

¼ cup chopped fresh basil

4 ounces mozzarella cheese

1/3 cup pesto

1. Preheat a grill to 350°F.
2. Season the eggplant with salt and pepper. Brush with 2 tablespoons olive oil. Place the eggplant on the grill and Sear on each side about 3 to 4 minutes. The eggplant

should have a grill mark, but should not be completely cooked through. Lay out on a rack to cool.

3. Bring a large pot of salted water to a boil.
4. Meanwhile, put the pasta sauce in a small pan and heat over medium-low flame.
5. Add the pasta to the boiling water and cook 1 ½ minutes. Scoop out the pasta and add to the tomato sauce with the caciocavallo cheese. Simmer 1 minute.
6. Lay the eggplant slices out on the counter. Make 8 bundles of cooked pasta and set at the base of each slice. Put a piece of mozzarella on top of the pasta . Roll up the slices and transfer to a small baking pan.
7. Drizzle the remaining tomato sauce and olive oil over the eggplant slices. Cover with a piece of parchment.
8. Bake 10 minutes, or until the cheese begins to melt, the pasta is hot and and the eggplant is tender.
9. To serve, top with a spoonful of pesto.