

Roasted Japanese Eggplant with Muhammara paired with Davis Estates Cabernet Franc

INGREDIENTS:

Roasted Japanese Eggplant

4 Japanese eggplant, cut on the bias about ½ inch thick
¼ cup olive oil
Salt and pepper to taste

Crispy Chickpeas

1 ½ cups garbanzo beans, drained and rinsed
Extra-virgin olive oil
Kosher salt

SERVES: 4

Muhammara

1 onion, peeled and quartered
3 Roma tomato, halved
2 red Fresno chiles
8 cloves garlic
1 ½ tablespoon tomato paste
5 roasted red bell peppers
2 teaspoons cumin
2 teaspoons coriander
2 tablespoons pomegranate molasses
4 ounces toasted pecans

Optional Garnish

Feta
Sesame seeds
Pomegranate molasses
Fresh mint

METHOD:

Roasted Japanese Eggplant

- Preheat oven to 400°F and line a sheet tray with parchment paper.
- In a large bowl toss eggplant with olive oil. Transfer to sheet tray and place in a single layer, sprinkle with salt and pepper. Bake until tender, about 15-20 minutes.

Muhammara

- Preheat oven to 350°F. Line a sheet tray with parchment paper.
- Place onion, tomatoes, chiles, and garlic cloves on sheet tray and roast for 30 minutes. Add tomato paste and roast another 10 minutes. Remove from oven and set aside.
- In a food processor combine roasted red peppers, onion-tomato mixture, cumin, coriander, molasses, and toasted pecans. Blend until desired consistency.

Crispy Chickpeas

- Preheat the oven to 425°F. Line a sheet tray with parchment paper.
- Spread the chickpeas on a kitchen towel and pat them dry. Remove any loose skins.

To Finish

Place a couple tablespoons of hummus on plate and top with a few pieces of eggplant. Place a nice dollop of Muhammara, feta, sesame seeds, a drizzle of pomegranate molasses, and chiffonade of mint on top. Serve immediately with a glass of Cabernet Franc.

