

Roasted Japanese Eggplant with Black Garlic-Miso paired with Davis Estates Pinot Noir

INGREDIENTS:

Roasted Japanese Eggplant

2 Japanese eggplants, sliced on bias and cut 1/3 of an inch thick
As needed olive oil
Salt and pepper

Garnishes

Furikake
Snap Peas, blanched
Flower petals

SERVES: 4-6

Black Garlic Miso

¾ cup Kalamata olives, pitted
10-12 Black Garlic cloves
2 teaspoons espresso powder
⅓ cup water
3 tablespoons Molasses
2½ tablespoons Honey
¼ cup white miso
Zest from 2 lemons
1½ teaspoons ground cardamom
1 teaspoon fennel seed, toasted and ground

METHOD:

Roasted Japanese Eggplant

- Preheat oven to 375°F and line a sheet tray with parchment paper.
- In a large bowl toss the eggplant with oil and season with salt and pepper. Lay eggplant on sheet tray and bake for 12 to 15 minutes or until tender.

Black Garlic Miso

- Combine all the above in a blender and blend until smooth. If needed add a little more water to assist in blending.

To Finish

On a serving dish, place your Roasted Japanese Eggplant. Dollop your desired amount of Black Garlic Miso and garnish with Furikake, blanched snap peas and flower petals. Serve immediately with a glass of Pinot Noir.

