

Roasted Japanese Eggplant with Miso Ricotta and Sundried Tomato Purée paired with Davis Estates Zephyr

INGREDIENTS:

Roasted Japanese Eggplant

2 pounds Japanese eggplant (about 4-6 small) cut into 1-inch pieces
3 tablespoons salt
2 tablespoons black pepper
6 tablespoons olive oil

Miso Ricotta

2 cups whole milk
1 tablespoon olive oil
2 heaping tablespoons white miso paste
½ teaspoon salt

SERVES: 4-6

Sundried Tomato Purée

8.5 oz jar sundried tomatoes (in oil or rehydrated)
¼ cup hot water (add more for thinner consistency)
2 tablespoons salt

Optional Garnish

fresh basil
fresh parsley
toasted sesame seeds
olive oil

METHOD:

Roasted Japanese Eggplant

- Sprinkle eggplant with 1 tbsp salt and let sit in a colander for 20 minutes. Rinse and pat dry.
- Preheat oven to 425°F.
- Toss eggplant pieces with olive oil, remaining salt (about 2 tsp), and pepper.
- Spread evenly on a parchment-lined baking sheet. Roast for 15–20 minutes, flipping halfway through, until tender and golden brown around the edges.

Miso Ricotta

- Add ricotta, olive oil, miso, and salt to a food processor. Blend for 1–2 minutes until light and smooth.
- Taste and adjust seasoning if needed. Store chilled until ready to serve. (Great if made a day ahead!)

Sundried Tomato Purée

- Combine sundried tomatoes (dried if in oil), hot water, and salt in a blender or food processor. Blend until smooth.
- Add more hot water, 1 tablespoon at a time, until desired consistency is reached. You want a thick, spreadable sauce.

To Finish

Spread a generous spoonful of miso ricotta on a serving platter or individual plates. Top with roasted eggplant then drizzle or dollop the sun-dried tomato purée over the top. Garnish with fresh herbs such as parsley or basil, a drizzle of olive oil or toasted sesame seeds.