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Tag Side; Vegetarian

Tomato

Dominique Rizzo

Zia's finger eggplant with tomato and basil

Olive oil

1 finger eggplant

1 garlic clove, crushed

½ red onion, diced

1 cup chopped can tomatoes

¼ cup white wine

2 tbs basil leaves

Basil leaves, to serve

1 Heat oil in a frying pan over a medium heat. Cut two slits in the eggplant to fan. Place in the frying pan and season with salt and pepper. Cook for 2-3 minutes each side or until light golden and tender.

2 Heat oil in another frying pan over a medium heat, sauté the garlic and onion until soft, add the tomatoes, white wine and basil cook for 4 minutes or until sauce thickens slightly, season with salt and pepper. Transfer mixture to a food processor or blender and process or blend until smooth.

3 Spoon the sauce onto a plate and top with the eggplant with basil leaves to serve.