

Eggplant Napoleon with Herbed Ricotta

1 large eggplant
3 T extra virgin olive oil
2 T balsamic vinegar
1/4 tsp sea salt
Fresh cracked black pepper

Herbed Ricotta:

2 cups ricotta cheese
2 cloves garlic, crushed
2 tsp fresh thyme leaves
2 tsp of rosemary
1/2 lemon, juiced
1/2 teaspoon sea salt
Fresh cracked pepper to taste

3 fresh tomatoes, sliced
12 fresh basil leaves, chiffonade

Cut eggplant into 1/2-inch thick slices. In small bowl, whisk together olive oil, balsamic vinegar, salt and pepper. Brush both sides of the eggplant with mixture. Arrange eggplant slices on a grill or use a cast iron grill pan on medium high heat. Grill eggplant slices on each side for about 5 minutes.

Stir together ricotta, garlic, thyme, rosemary, lemon juice, salt and pepper to taste.

Place a grilled eggplant slice on a small plate. Top with a tablespoon of ricotta cheese, then a slice of tomato and a pinch of basil. Top with another eggplant slice and continue with cheese mixture, tomato and basil for 3 layers. Drizzle with olive oil and balsamic vinegar and finish with sea salt and pepper to taste.

Recipe by Edible Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN