

[ B CELLARS  
ENTRÉE ]

# *Eggplant Parmesan*

with Roasted Pepper Coulis

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

## *Ingredients*

**YIELDS 4-6 SERVINGS**



### **EGGPLANT BREADING**

4 cups panko  
1 cup flour  
1 cup parmesan  
2 Tbsp dried basil  
2 Tbsp dried oregano  
1 Tbsp dried thyme  
2 Tbsp salt  
1 Tbsp black pepper

### **ROASTED PEPPER COULIS**

1 cup roasted peppers  
1 cup tomato, seeded  
2 each cloves of garlic  
1/4 cup shallot  
6 Tbsp water  
1 Tbsp sugar  
1 tsp salt  
1/4 cup olive oil  
1 Tbsp tomato paste

### **OTHER INGREDIENTS**

2 large eggplants  
2 cups of flour  
2 eggs  
Oil for frying  
1/2 lb fresh mozzarella

## *Pairing Insights*



Chef Derick Kuntz pairs this recipe with our Blend 24. The bright acid in the coulis helps to bring out the Sangiovese in the Blend 24 while the rich mozzarella and fried eggplant help to soften the Cabernet Sauvignon. Truly an impeccable pairing.

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## *Instructions*

### **EGGPLANT**

Preheat oven to 350°F

Slice eggplant into 1/2in to 1in thick rounds

Mix all breadng ingredients in a shallow bowl

Beat eggs and place in a shallow bowl

Place 2 cups of flour in a shallow bowl

Take sliced eggplant and dredge in flour, egg, breadng order

Shallow fry until golden brown, then flip

Finish in oven for 5-6 mins

### **ROASTED PEPPER COULIS**

Sweat shallots and garlic in oil for aprx 5 minutes

Add the rest of the ingredients and simmer for aprx 5 minutes

Add to blender and puree until smooth

### **ASSEMBLY**

Add two ladles of coulis into a bowl

Top with grilled eggplant

Scatter pulls of fresh mozzarella