

Truffle Shuffle

Eggplant Parmigiana

with Black Truffle Carpaccio

Mise en Place

Please have bolded ingredients on hand

Cutting board
Knife
3 mixing bowls
Foil or parchment-lined sheet tray
Box cheese grater or Microplane

Whisk
Saute pan or cast iron pan
Cooling rack (or paper towel-lined plate)
Medium sauce pot
Wooden spoon
Metal spatula

Tongs
Baking dish
Strainer
3 cups canola oil
Kosher salt

Ingredients

* Please keep refrigerated before class *

10 ounces Nonna's Tomato Sauce *
1 large eggplant *
4 eggs *
1/4 cup all purpose flour
1/4 cup breadcrumbs

1 teaspoon dried oregano
1 teaspoon dried rosemary
1/2 teaspoon red chili flakes
1/2 teaspoon dried thyme
1 1/2 teaspoons garlic powder
1 1/2 teaspoons onion powder

1 packet Balinese Truffle Salt
1 ounce Parmesan *
5 ounces mozzarella *
1/2 bunch basil *
1 jar Truffle Carpaccio

Prep During Class

1. Preheat your oven to 425°F
2. Slice eggplant into 1/2 inch-thick rings.
3. Salt the eggplant rings and set them in a colander or strainer. They will start to expel liquid.
4. Grate the mozzarella and microplane the Parmesan. Set aside separately.
5. Chiffonade the basil.
6. In a medium saucepan over high heat, heat the tomato sauce until it reaches a boil. Once boiling, turn off the heat.
7. Set up your breading station. Whisk the eggs in one mixing bowl, then add the flour in another mixing bowl. In a third bowl, stir together the panko breadcrumbs, oregano, rosemary, chili flakes, thyme, garlic powder, and onion powder.
8. Dip each ring in the flour, then egg, then panko--creating a coating around each ring. Set aside on a foil or parchment-lined sheet tray.

How to Cook

1. Add the canola oil to your saute pan and heat over medium heat.
2. Pan-fry the eggplant on both sides until golden brown, then remove from oil and set on a cooling rack. Immediately season with Balinese Truffle Salt.
3. In a large baking dish, layer the breaded eggplant rings, cheeses, tomato sauce, basil, and Truffle Carpaccio.
4. Bake until the cheese is melted and lightly browned. Top with fresh basil and more truffles! Have at it!!!

This class includes Nonna's Truffle Tomato Sauce. We've shared the recipe below so you can recreate it in your own kitchen.

Nonna's Truffle Tomato Sauce

Ingredients

1/2 cup extra virgin olive oil
1 teaspoon red chili flakes
2 large yellow onions, thinly sliced
5 cloves garlic, coarsely chopped
1 cup red wine
1 32 ounce can whole peeled tomatoes
2 cups water
1 bunch basil
1 tablespoon finely chopped Truffle Carpaccio
Balinese Truffle Salt

To make

In a large pot over medium-low heat, stir together the olive oil and chili flakes for 2 minutes. Add the onions and a pinch of Balinese Truffle Salt and continue stirring until the onions are translucent. Add the garlic and cook for 1 minute. Add the wine to deglaze and continue stirring until nearly all of the wine has evaporated. Add the canned tomatoes, along with 2 cups of water. Turn the heat to high to bring the sauce to a boil, then adjust to maintain a gentle simmer. Simmer, stirring occasionally, for 2 hours.

Use a blender (immersion works well) to blend the reduced sauce until very smooth. Transfer to a storage container and season generously with Balinese Truffle Salt. Fold in the Truffle Carpaccio and basil while the sauce is still warm. Allow to steep at room temperature overnight, then store in your refrigerator.