



June 2014

## Recipe of The Month

### **ROASTED EGGPLANT SALAD WITH SHAVED FENNEL, TOASTED PIGNOLI & RICOTTA SALATA**

...FIND ALL YOUR INGREDIENTS AT LOMBARDI'S MARKET & CAFÉ ...

#### What You'll Need:

- 1 Large Eggplant, Cut into 1/2" Cubes
- 8 oz. Pinna Ricotta Salata Cheese, Cut into 1/4" Cubes
- 1 Fennel Bulb, Washed, Dried & Shaved with a Peeler
- 1/2 cup Pignoli Nuts, Toasted
- 1/2 cup Fresh Basil, Thinly Sliced + a Few Whole Leaves (for garnish)
- 2 TBSP Fresh Mint, Chopped
- 1/2 cup Colavita Aranciolio (Extra Virgin Olive Oil)
- 3 TBSP House of Balsamic Orange Balsamic Vinegar
- Juice of 1 Lemon
- 2 tsp. Kosher Salt
- 1 TBSP Freshly Ground Black Pepper

#### What To Do:

Preheat oven to 400°F.

In a medium mixing bowl toss the cubed eggplant with some extra virgin olive oil, kosher salt & pepper. Lay on baking sheet and roast in oven for approximately 20 minutes. Remove from oven and set aside to cool.

In a separate mixing bowl, with hand using a whisk, combine balsamic vinegar with kosher salt, black pepper and lemon juice. While whisking slowly drizzle olive oil into mixture (emulsifying the ingredients together).

Toss roasted eggplant, shaved fennel, toasted pignoli nuts, cubed ricotta salata cheese, fresh mint & basil with the vinaigrette. Spoon into a decorative bowl, garnish with fresh basil leaves and enjoy!

**Mangia Bene!**

