



LeiHall Farm Recipes

Eggplant Chips with Pesto

Pesto (see recipe below)

1 long Japanese Eggplant or 3 small Italian eggplants

Olive Oil

Preheat oven to 400°. Wash and slice eggplants into very thin rounds. Put eggplant slices in a bowl, sprinkle generously with salt and add water to cover. Allow to sit for 15-30 minutes so that the salt water draws the bitterness out of the eggplant. Drain and rinse eggplant and blot with paper towels to dry. Stir the eggplant slices with pesto until they are well coated. Place slices on a baking sheet prepared with a small amount of olive oil on the baking sheet. Bake 10-15 minutes then flip over and bake another 10-15 minutes until well roasted.

Pesto:

1 large bunch basil

3 garlic cloves

2 tbs pine nuts or lightly toasted walnuts

1 cup Parmesan cheese

2-3 tablespoons olive oil plus 1/2 cup olive oil

Strip the leaves from the basil stems. Rinse them and dry on paper towels. Put the basil in a food processor with the garlic cloves, pine nuts, Parmesan cheese and 2-3 tablespoons of the oil. Puree until smooth, scraping down the sides with a rubber spatula as needed. With the blade turning, add the 1/2 cup of olive oil through the feed tube, pouring it in slowly so the sauce emulsifies and becomes thick. When the oil is added, scrape the sides again and process again briefly to mix. Season with salt and pepper.