

SUMMER HORS D'OEUVRES

EGGPLANT CAPONATA CROSTINI

by *Bricoleur Vineyards* | Executive Chef *Shane McAnelly*

INGREDIENTS:

- 1# globe eggplant, medium dice
- 1 red bell pepper, small dice
- 1 green bell pepper, small dice
- 1 cup champagne vinegar (or white wine vinegar)
- ½ cup white sugar
- 1 cup yellow onion, small dice
- ½ cup celery, small dice
- ½ cup golden raisin (regular raisins will work)
- ¼ cup pine nut
- 12 leaves basil, torn in half
- 1 cup olive oil, plus a little bit more for finishing
- 1 baguette
- 1 pack burrata (fresh mozzarella will work)

DIRECTIONS:

1. In a small pot, saute onions and celery until translucent. In a cast iron pan, toast pine nuts until fragrant. Add vinegar, raisins, toasted pine nuts and sugar to pot and cook until reduced by ¾, liquid should be slightly syrupy. In a saute pan, cook eggplant in olive oil until tender. Work in batches, don't over crowd the pan. Place cooked eggplant in large mixing bowl. In another large saute pan, sweat the diced peppers in olive oil until tender. Add to mixing bowl. Pour the vinegar reduction into the bowl with the eggplant and peppers. Add torn basil and season generously with salt. Cool.
2. Cut baguette in ¼ inch slices. Drizzle with olive oil and toast in 425°F degree oven for 4-5 minutes. Top with eggplant mixture and cut a chunk of burrata and place on top. Season with olive oil and sea salt.

PAIRED WITH:

2018 Bricoleur Vineyards Estate Chardonnay, Russian River Valley

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