



## ROASTED EGGPLANT VEGETABLE STACK

### Ingredients:

- 1 large Eggplant
- 200 grams Butternut Pumpkin
- 400 grams Bocconcini
- 8 large Portobello Mushrooms
- 3 Tbsp Balsamic Glaze
- ½ bunch fresh Thyme

### Method:

- Pre-heat oven to 200°C.
- Slice Eggplant and Pumpkin in 1cm thick slices.
- On a baking tray place whole mushrooms and drizzle with olive oil, balsamic glaze and season with salt & pepper. Cook in oven for 7 minutes then remove from oven.
- Char grill Eggplant and Pumpkin until tender.

### To Serve:

- To make stack layer pumpkin, mushroom, eggplant, Bocconcini, pumpkin, eggplant, Bocconcini, mushroom and eggplant.
- Serve with fresh thyme and drizzle plate with balsamic glaze.
- Serves 4 (makes 4 stacks).