

Roasted Japanese Eggplant With Crushed Tomato, Pecorino and Thyme

By Brett Anderson

| **YIELD** 4 servings as an antipasto, or 2 as a main dish | **TIME** 50 minutes

INGREDIENTS

4 small Japanese eggplants
3 tablespoons extra-virgin olive oil, divided
Sea salt
Cracked black pepper
1 large, very ripe heirloom tomato
2 cloves garlic, crushed
4 sprigs of fresh thyme
2 ounces pecorino di Fossa (or Parmigiano-Reggiano), shaved or thinly sliced

PREPARATION

Step 1

Heat oven to 450 degrees.

Step 2

Peel the eggplant and place in a roasting pan or dish. Coat eggplant with 2 tablespoons olive oil, and season well with salt and pepper. Roast until tender and light golden brown, about 25 to 30 minutes.

Step 3

While the eggplant cooks, hand-crush the tomato in a medium bowl and add garlic, 1/2 teaspoon salt, remaining olive oil and thyme sprigs. Stir to combine.

Step 4

When eggplant is tender and light golden brown, add tomato mixture to the roasting pan, and roast for another 10 minutes.

Step 5

Scatter with pecorino and roast for about 5 minutes until cheese is melted.

Step 6

Transfer to a serving dish, including the pan drippings, and serve hot.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.