TOMATO FEST
CHERRY TOMATO & EGGPLANT GONDOLA

Learn more about Urban Harvest's Events. Visit https://www.urbanharvest.org/events/
INGREDIENTS
5 Tablespoons olive oil
2 Tablespoon garlic, sliced
2 ½ cups cherry tomatoes, cut lengthwise
1 ½ tsp fennel pollen
1 cup Tuscan beans, cooked and sliced in half
To taste, salt
5 leaves basil, chopped
2 whole Japanese eggplant, cut lengthwise
To taste, black pepper
½ cup olive oil
16 fresh Basil leaves
16 fennel fronds
25 year old balsamic

INSTRUCTIONS
1. Measure all the ingredients, cut your tomatoes lengthwise, and chop your basil.
2. Take a medium sized sauté pan and place on the stove-top over medium heat.
3. Place the olive oil and garlic in the pan and cook until it becomes fragrant. Do not allow the garlic to turn colors. Garlic burns easily so you have to be careful!
4. Place the tomatoes in the sauté pan and season it lightly with salt.
5. After 2 minutes, add the fennel pollen and Tuscan beans.
6. Turn the heat to low and gently cook until the tomatoes soften.
7. Take the pan off the heat and add the basil. Set aside.
8. Next take the eggplant and cut it lengthwise.
9. Score the inside part of the eggplant by taking a knife and drawing a few “X” shapes into the flesh.
10. Season the eggplant with olive oil, salt and black pepper to taste.
11. Grill the eggplant over medium heat. Make sure to flip the eggplant after 4 minutes and cook for another 3 minutes. After 3 minutes, take the eggplant off the grill.
12. Plate the 4 half eggplants skin side down on a serving platter.
13. Top eggplant with tomato mixture and garnish with basil and fennel fronds.

Recipe courtesy of: Austin Waiter, Tony’s