

# MURANO

RESTAURANT

## Stuffed eggplant with Mozzarella cheese

(4 persons)

Ingredients Required	Eggplant (larger)	2 pcs.
	Bell pepper	300g
	Zucchini	100g
	Onion	150g
	Garlic	3 pcs.
	Thyme	20g
	Pesto Genovese	80g
	Olive oil	0.5dl
	Mozzarella cheese	200g
	Salt, pepper	

**Preparation** Wash, dry and cut the eggplants in half. Season with salt, pepper and coat with olive oil. On a heated pan, grill the eggplants from the cut side until they turn brown. Once cool, carve the baked inside of the eggplant with a spoon to make room for the filling.

**Stuffing preparation** Chop all the vegetables into a brunoise, fry rapidly with olive oil. Remove from the heat and then add the pesto, finely chopped thyme, a portion of Mozzarella cheese (diced) and the inside of the eggplant. Season with salt and pepper.

**Serving** Fill the eggplant, cover with the rest of Mozzarella cheese. Put the eggplant on an oiled pan and bake in a preheated oven at 200° C for 15 minutes.

Serve with marinated arugula or fresh cherry tomato salad, leeks and capers.

## Punjeni patlidžan sa Mozzarella sirom

(4 osobe)

Potrebni sastojci	Patlidžan (veći)	2 kom.
	Paprika babura	300g
	Tikvica	100g
	Crni luk	150g
	Bijeli luk	3 čena
	Majčina dušica	20g
	Pesto denoveze	80g
	Maslinovo ulje	0.5dl
	Mozzarella sir	200g
	So, biber	

**Priprema** Patlidžan oprati, posušiti i izrezati uzdužno na pola. Začiniti solju, biberom i premazati maslinovim uljem. Na zagrijanom tiganju grilovati ga sa izrezane strane dok ne porumeni. Prohladiti, izdubiti kašikom pečeni dio da bi se napravio prostor za punjenje.

**Priprema nadjeva** Sve povrće isjeckati na brunoise, naglo popržiti na tiganju na maslinovom ulju. Skinuti sa vatre, dodati pesto, sitno sjeckanu majčinu dušicu, dio Mozzarella sira (isjeckanog na kockice) i meso pečenog patlidžana. Začiniti solju i biberom.

**Serviranje** Napuniti patlidžan, prekriti ostatkom Mozzarella sira. Na nauljeni pleh posložiti patlidžan i peći u zagrijanoj rerni 15 minuta na 200°C.

Poslužiti sa mariniranom rukolom ili svježom salatnom od cherry paradajza, prazilukom i kaprom.

