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eggplant, peppers & parmesan bread pudding

USING WINDSET **ADAGIO™** BABY EGGPLANTS & **MAESTRO™** BELL PEPPERS

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This is a great side dish for braised meats. Serves 12

1 (2 lb loaf)	sourdough bread, cut into 1" cubes
2 (1.75 lb bag)	Windset Farms™ Adagio™ Baby Eggplants, sliced into rounds
8 large	eggs
1 cup	flour
1 1/2 cups	Parmesan, finely grated
1/2 cup	olive oil
2 large	shallots, sliced
1 Tablespoon	fresh thyme, finely chopped
1 clove	garlic, finely chopped
1/4 cup	butter
2 cups	whole milk
1 1/2 cups	whipping cream
1 1/2 teaspoons	kosher salt
6	Windset Farms™ Maestro™ Bell Peppers, roasted & peeled

Heat oven to 350°F. Lightly beat 2 eggs in a small, shallow bowl and place the flour in another small shallow bowl. Heat the olive oil in a deep 12" non-stick skillet over medium heat. Working in batches, dip the **Adagio™** Baby Eggplants into the egg mixture and then into the flour and shake off excess flour. Fry **Adagio™** Baby Eggplants until golden brown. Season with salt. Heat the whipping cream and milk over medium heat and just bring to a simmer. Remove immediately. In a large mixing bowl, whisk the remaining 6 eggs and slowly whisk in the warm cream. Heat the 1/4 cup of butter in a small skillet over medium heat and add the shallots, garlic and the fresh thyme. Sauté briefly for 3 minutes and remove from the heat. Place the cubed sourdough bread in a large mixing bowl and add the cream mixture and the butter mixture. Mix well. Butter a 13" x 9" baking dish and place half of the bread mixture at the bottom. Layer the **Adagio™** Baby Eggplant slices on top of the bread and sprinkle with 3/4 cup of grated Parmesan. Place the roasted **Maestro™** Bell Peppers on top of the cheese and cover with the remaining half of the bread mixture. Sprinkle the remaining 3/4 cup of Parmesan over the top and bake at 350°F for 50 to 60 minutes, or until a skewer placed in the center comes out clean. Slice and serve.



**Executive Chef
Dana Reinhardt**



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

