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eggplant & mascarpone dip  
USING DELICIOUS WINDSET ADAGIO™ BABY EGGPLANTS

## eggplant & mascarpone dip with pita toasts

This dip also makes a great stuffing for ravioli. **Serves 4**

10 oz (approx. 8 slices)	thick cut bacon, diced, bacon fat reserved
2 large	Windset Farms™ <b>Adagio™</b> Baby Eggplants, tops removed & halved
2 small cloves	garlic, finely minced
2 Tablespoons	Parmesan, finely grated
2 Tablespoons	Mascarpone cheese
1 teaspoon	sherry vinegar
1 teaspoon	kosher salt
2 Tablespoons	Italian parsley, finely chopped
2	pitas, cut into 8's
1/2 teaspoon	kosher salt
1	lemon, cut in half

Preheat the oven to 350°F. Heat a large non-stick pan over medium/high heat. Add the diced bacon and cook until crisp, about 5 minutes. Remove the pan from the heat. Drain the bacon through a fine mesh sieve and return the bacon fat to the pan. Place the **Adagio™** Baby Eggplants in the pan, cut side down and place in preheated oven for 20 minutes. Remove the pan from the oven and turn the **Adagio™** Baby Eggplants over, they should be nicely browned. Return the pan to the oven and cook for 15 minutes more. Remove the **Adagio™** Baby Eggplants from the pan and set aside to cool for 15 minutes.

Meanwhile, make the pita toasts. Raise the oven temperature to 400°F. Rub both the pitas with the cut side of the lemon and sprinkle with the 1/2 teaspoon of kosher salt. Spray 2 baking sheets with non-stick spray and place pita pieces on the trays. Bake for 6 or 7 minutes or until lightly browned on the bottom. Place a fine mesh sieve over a bowl and scoop the flesh out of the cooked **Adagio™** Baby Eggplants. Push down gently on the **Adagio™** Baby Eggplants pulp to remove most of the water. Place the pulp in a blender with the garlic, Parmesan, sherry vinegar, Italian parsley, garlic and 1 teaspoon of kosher salt. Puree well. Add the Mascarpone cheese and pulse to incorporate. Place in a bowl and add the reserved bacon bits. Serve with the pita toasts.



Executive Chef  
Dana Reinhardt



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

