



Polpette di Melanzane **By Chef Jackie Rothong**

Servings: 4

Prep Time: 00:10 minutes

Cook time: 20 minutes

Ingredients:

Olive oil

1 eggplant, roughly chopped

1/2 yellow onion, diced

1 garlic clove, grated

3/4 cup cooked carnaroli

1/4 cup seasoned breadcrumbs (I used homemade)

1 cup freshly grated Pecorino Crotonese

Kosher salt and freshly ground black pepper, to taste

Breadcrumb dredge

1 ½ cups seasoned breadcrumbs

1 cup freshly grated Pecorino Crotonese

Cherry Tomato Sauce

1 tablespoon olive oil

1 shallot, sliced

1 garlic clove, smashed

2 pints cherry tomatoes

½ cup Ferrocinto Timpa del Principe 2019 (dry white wine)

Basil leaves, plus more for garnish

Kosher salt and freshly ground black pepper, to taste

Directions

Heat a large pan over medium high heat. Add 2 tablespoons olive oil and eggplant. Toss to coat eggplant in oil and let brown, about 5-7 minutes. Once browned, add onion and grated garlic. Continue to cook until onion becomes translucent and garlic becomes fragrant, about 3 minutes. Remove from heat and place into the carafe of a food processor.

Next, add cooked carnaroli, breadcrumbs and Pecorino Crotonese. Blend until smooth. Check seasoning. Add 1 ½ cups of seasoned breadcrumbs to ¼ sheet tray or low bowl, stir in 1 cup of freshly grated Pecorino Crotonese. Set aside. Using a tablespoon size scoop or spoon, scoop out eggplant mixture. Place directly into seasoned breadcrumb mixture. Roll around and form into ball. Continue until all eggplant is used.

To the same sauté pan, add 2-3 tablespoons of olive oil over medium heat. Working in batches, add eggplant meatballs. Cook until golden on all sides. Remove to a paper towel lined plate.



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Cherry Tomato Sauce

To a high sided sauté pan over medium high heat, add olive oil. Once glistening, add shallot and garlic, cook until fragrant, about 3 minutes. Add cherry tomatoes, cover pot and let cook for 10 minutes. Open lid, once tomatoes have begun to burst, add white wine and basil leaves. Cover and let cook additional 5-7 minutes. Season and remove from heat.

Pour sauce onto serving dish, top with meatballs. Garnish with more freshly grated Pecorino Crotonese and basil.

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