
Baby Eggplant Rounds with Creamy Pesto

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Party Recipes from the Charleston Junior League - 1993

4 ounces cream cheese, room temperature
1 to 2 tablespoons freshly ground Parmesan cheese
1 small clove garlic
1/2 cup fresh basil leaves
1 tablespoon pine nuts
1 tablespoon olive oil
2 (very fresh) baby eggplants
salt

Make the pesto: Place the cream cheese, Parmesan cheese, garlic, basil and pine nuts in the bowl of a food processor. Process until smooth.

Slice the eggplant into rounds 3/4 inch thick. Sprinkle with salt.

Heat the olive oil in a frying pan over medium heat.

Pat the eggplant with paper towels and place in the frying pan. Saute' for 4 minutes on each side.

Carefully spoon enough pesto onto each round to cover the top. Cover the pan and saute' until the pesto is warmed through, about 3 minutes.

Place one round on each of 8 to 10 small plates and garnish with a tiny sprig of fresh basil or with a small edible flower (such as impatiens, pansy or marigold), placed in the center of each round.

Yield: 8 to 10 servings

Appetizers

Per Serving (excluding unknown items): 570 Calories; 57g Fat (88.7% calories from fat); 11g Protein; 6g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 336mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 10 1/2 Fat.