



LANCEWOOD® CHEESY STUFFED EGGPLANT

SERVES: 4

LANCEWOOD® PRODUCTS

- Mozzarella FSI
- Mozzarella

INGREDIENTS

2 eggplant, halved
15 ml olive oil
1 onion, diced
250 g mushrooms, chopped
5 ml dried herbs
5 ml garlic, crushed
30 ml tomato paste
125 g cherry tomatoes, halved
Salt & freshly ground black pepper to taste
375 g **LANCEWOOD® Mozzarella**, grated

METHOD

Preheat the oven to 180°C. Halve 2 eggplants and scoop out their flesh with a spoon. Set the scooped-out flesh aside and place the halves in a baking tray. In a separate pan, add the oil, onion, eggplant flesh, mushrooms, dried herbs, garlic, tomato paste, cherry tomatoes and seasoning. Mix together and simmer for 15 minutes. Add two thirds of the Mozzarella and mix through. Fill the eggplant halves with the mixture and top with the remaining Mozzarella. Bake for 25 minutes or until eggplant is cooked and the cheese is golden brown.