

Chocolate and Eggplant Cake

Ingredients:

1 large or 2 medium Eggplants
2 oz. A/P Flour, for dusting
3 Eggs, beaten
2-4 tbsp. Extra Virgin Olive Oil
Icing Sugar, for sprinkling (infused with a vanilla pod if you have it)
4 tbsp. Cherry Conserve or Jam
1 oz. Unsalted Butter
14 oz Dark Chocolate (70% cocoa solids)

Directions:

Grease and line an 8 inch cheesecake pan. Thinly slice the eggplants. Sprinkle with salt, put in bowl and weigh down. After 30 minutes, rinse the slices and pat dry. Dust in the flour and then in the eggs. Heat a fry pan and add the olive oil. When oil is hot, add eggplant slices, about 6 at a time, and fry 2-3 minutes until golden, turning once.

Drain on brown paper.

Melt chocolate & butter together.

To Assemble: Place a layer of eggplant in the bottom of the prepared pan. Spread with some of the chocolate and then the cherry jam. Continue layering, ending with a chocolate layer. Leave in a cool place, ***not in the fridge***, until chocolate has set. To serve, sprinkle with sifted sugar. Serves 8-10

A unique way to enjoy your eggplant!