



CLUB TESTAROSSA

clubt@testarossa.com | testarossa.com

TESTAROSSA
WINERY
LOS GATOS • CALIFORNIA

Grilled Eggplant Dip

Paired with our 2007 Sanford & Benedict Vineyard Pinot Noir

Eggplant dip:

¾ lb. eggplant, sliced lengthwise into ¼" slices

½ lb. crimini mushrooms, sliced in half, lengthwise

1 leek, white and light green part only, cut in half lengthwise

3 green onions, white and light green part only, cut in half lengthwise

15 sprigs of thyme

vegetable oil

1 chipotle pepper in adobo sauce, minced

1 t. hoisin sauce

3 T. extra virgin olive oil

salt and pepper

Pita chips:

3 T. olive oil

6 whole wheat pita, cut each pita into eight chips

Grill the eggplant, mushrooms, leek and green onions over medium high heat, continuously brushing the grill and vegetables with vegetable oil until golden brown and until the eggplant is cooked thoroughly, about 3-5 minutes. Season the vegetables with salt and pepper. Lightly grill the thyme sprigs by holding them over the grill with tongs until just fragrant; do not allow them to catch on fire. Dice the vegetables, mince the thyme and mix with the chipotle, hoisin sauce and extra virgin olive oil; season everything with salt and pepper. Let it all rest at room temperature.

Preheat the oven to 350 degrees. Brush both sides of pita chips with olive oil and sprinkle them with salt. Bake the pita chips until they are golden, flipping the pita chips after about 3 to 5 minutes.

Pour a glass of our 2007 Sanford & Benedict Vineyard Pinot Noir and enjoy!

Recipe by Megan Thomas

Serves 4 to 6