



**CRISPY EGGPLANT PARMESAN FRIES  
WITH HEIRLOOM TOMATO BISQUE**

Chef Jimmy Schmidt

Morgan's in the Desert - La Quinta, Calif., USA

Yield: 4 servings

Menu Price: \$9.00; Food Cost/Serving: 25%

Olive oil

as needed

Paprika, smoked	2 TBS
Basil chiffonade	1/2 C
Olive oil, garlic-infused	1/4 C
White balsamic vinegar	1 TBS, plus as needed
Sea salt	as needed
Heirloom red tomatoes, large, halved, seeded, juices reserved	4 each
Sun-dried tomatoes, diced	1/4 C
Red pepper flakes, dried	as needed
Pinot Grigio (optional)	as needed
Flour	1 C
Cornmeal, medium-grind	1 C
Whole egg, beaten	1 each
Water or milk	2 TBS
Eggplant, small, heavy, peeled and cut into 1/4-inch diameter sticks	1 each
Parmesan, finely grated	1/4 C
Oregano leaves, fresh, chopped	1 TBS

**Instructions:**

1. To make smoked paprika oil, combine 2 tablespoons olive oil and 1 tablespoon smoked paprika a small pan over medium heat. Cook until bubbling lightly, then remove from heat and reserve.

2. To make basil oil, purée basil with 1/4 cup garlic oil in a blender until smooth. Season with 1 tablespoon white balsamic vinegar and a pinch of sea salt. Transfer to a small bowl and reserve.

3. To make tomato bisque, purée heirloom tomatoes, juice and sun-dried tomatoes in same blender, without rinsing, until smooth. Season with smoked paprika oil, sea salt, red pepper flakes and white balsamic vinegar to taste. Adjust consistency if necessary with a splash of Pinot Grigio. Strain through a fine sieve and reserve, refrigerated.

4. To make eggplant fries, combine egg with water or milk in a medium bowl. In a separate bowl, combine flour, cornmeal, remaining paprika and a pinch of sea salt. Immerse eggplant in egg mixture, then toss with flour mixture, letting sit about 5 minutes to insure flour adheres.

5. Transfer eggplant to a coarse wire sieve to shake off remaining flour, then deep-fry in 350-degree oil until crispy and browned. Remove and drain well. Transfer to a large bowl and toss with salt, Parmesan and oregano.

6. Mound eggplant in center of rimmed soup plates. Drizzle basil oil around eggplant and serve, pouring tomato bisque around eggplant mound tableside.



### **EGGPLANT PARMIGIANA CYLINDER**

Chef Jimmy Schmidt

Morgan's in the Desert - La Quinta, Calif., USA

Yield: 2 servings

Menu Price: \$23.50; Food Cost/Serving: N/A

Sea salt	1 TBS
Red pepper flakes	1 tsp
Bittersweet paprika, smoked	1 TBS
Fennel seeds, ground	2 tsp
Eggplant, 3-inch diameter, 1/2-inch thick slices of	6 each
Olive oil, garlic-infused	1/2 C
Parmesan, grated	1 C, divided
Tomato, seeded, cut into 1/2-inch dice	1 C
Tomato, yellow, seeded, cut into 1/2-inch dice	1 C
Basil chiffonade	1 TBS
Oregano leaves, fresh	1 TBS
White balsamic vinegar	1 TBS

**Instructions:**

1. To make seasoned salt, combine sea salt, red pepper flakes, paprika and fennel seed in a small bowl and reserve.

2. Place eggplant slices on lower half of a large sheet of aluminum foil. Season generously with garlic oil and seasoned salt. Fold foil over, crimping edges to form a pouch. Place on a sheet pan. Roast on lower rack of a 400-degree F oven until tender, about 30 minutes. Remove from oven and allow pouch to cool slightly before opening.

3. Meanwhile, on a parchment-lined sheet pan, spread 1/2 cup Parmesan cheese thinly and evenly. Bake on upper oven rack until browned on edges and bubbling in center. Remove and cool; Parmesan sheets should be crisp.

4. In a medium bowl, combine tomatoes, basil and oregano. Season generously with seasoned salt, a splash of white balsamic vinegar and 1 tablespoon of garlic oil. Stir in remaining Parmesan cheese to bind tomato salad.

5. To assemble: place 1 slice of eggplant in bottom of a 3-inch cylinder mold in center of serving plate. Spoon in 2 tablespoons tomato salad. Repeat with slices of eggplant and tomato salad to form 3 additional layers, 4 total. Rest for a couple of minutes to settle. Just before serving, carefully remove mold by

applying even pressure to complete surface of cylinder while sliding mold upwards. Top with a chunk of Parmesan crisp and serve immediately.