CALIFORNIA PRUNES & AUBERGINE TOWERS

This inventive and tasty vegetarian dish is sure to add a new dimension to any mid-week lunchtime!

Prep Time: 25 minutes plus 1-2 hours chilling
Cook Time: 35-40 minutes
Serves: 2 (main) or 3 (light lunch)

Ingredients:

60g California Prune purée*
2 aubergines
4 medium tomatoes
2 balls of mozzarella
25g Parmesan (finely grated)
70g white breadcrumbs
2 eggs - beaten
Plain flour to dust
Olive oil
Salad

* To make California Prune purée, blend 100g California Prunes with 6 tbsp boiling water in a liquidiser until puréed to your desired consistency.

Here's How:

1. Pre-heat the oven to 180°C.
2. Top and tail the aubergines and peel off the skin.
3. Cut into 1cm rounds and place on a lined baking tray.
4. Brush both sides with olive oil and season and place in the oven for 20-25 minutes until soft.
5. Slice the tomatoes and mozzarella into 1cm rounds and set aside.
6. Once the aubergine is cooked and cooled, place 6 rounds of aubergine on a board.
7. Place a slice of tomato on each, then a slice a mozzarella and top with a thin layer of California Prune purée . Then top with another round of aubergine, tomato, mozzarella and California Prune purée and finish off with another round of aubergine.
8. Add toothpicks to the towers, then wrap each tower tightly with cling film and place in the fridge to cool for 1-2 hours.
9. Once chilled, remove each tower from the cling film.
10. Mix the breadcrumbs and parmesan together and place on a plate.
11. Place the flour on another plate and the beaten eggs on another.
12. Take each tower and gently dust each in flour, then the beaten egg then roll in the breadcrumbs so completely covered.

13. Place the towers on a lined baking tray and bake in the oven for 25-30 minutes until golden. You could also fry the towers in vegetable oil if preferred.
14. Serve with a salad.

Link to Website: https://www.californiaprunes.net/recipes/**aubergine-towers**/