

Our State eats

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Eggplant Fontina Stacks

Yield: 6 servings.

- 6 tablespoons extra-virgin olive oil, plus more for finishing
- 18 slices eggplant, approximately ½-inch thick (about 2 to 3 large eggplants)
- 1 teaspoon kosher salt, plus more to taste
- Ground black pepper, to taste
- 2 cups marinara sauce, prepared or homemade
- 8 ounces fresh mozzarella, cut into 18 slices
- ¼ cups fontina cheese, grated
- 12 fresh basil leaves, cut into thin strips, plus more for garnish
- Red pepper flakes (for garnish)

Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper, and brush 3 tablespoons of olive oil over each.

Arrange eggplant slices on baking sheets. Season eggplant slices generously with salt and pepper. Drizzle more olive oil over top of each slice.

Roast eggplant slices for 30 minutes or until lightly browned. Remove from oven.

Remove all but 6 roasted eggplant slices from baking sheets. Space the 6 slices of eggplant 2 to 3 inches apart.

Add approximately 1 to 1½ tablespoons of marinara sauce onto each of the 6 eggplant slices. Add a slice of mozzarella



and 1 tablespoon of grated fontina cheese, followed by a few strips of basil.

Repeat layers two more times, omitting basil on final layer. Each stack should have 3 layers, the final layer being fontina.

Reduce oven temperature to 400°. Bake stacks for 10 minutes or until cheese is melted. Remove from oven.

Place eggplant stacks on serving plates and drizzle each with olive oil, more grated cheese, and crushed red pepper to taste. Top with basil and serve.

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