

# KURTZ ORCHARDS

*well flavoured*



Black Olive Tomato Stacks

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## Black Olive Tomato Stacks

*flavoured with Kurtz Black Olive Tapenade*

### *Ingredients*

1 medium eggplant  
2 tsps (10 mL) coarse salt  
peanut or canola oil for frying  
3/4 cup (160 mL) rice flour  
1/4 cup (60 mL) corn starch  
1/2 tsp (2.5 mL) salt  
pinch of baking soda

1 egg yolk  
1 cup (250 mL) ice cold sparkling water  
1 tomato, cut into 8 slices  
**Kurtz Black Olive Tapenade**  
2 oz (50 grms) mozzarella cheese, sliced  
extra virgin olive oil  
balsamic vinegar

### *Method*

Trim eggplant and slice crosswise. Sprinkle with coarse salt; place in colander and drain for 30 min. Rinse well under running water; pat dry and set aside. Heat oil to 375F (190c) in a deep fryer. Mix flour, corn starch, salt and baking soda in a bowl, whisk well to combine. Whisk egg yolk and sparkling water together, then pour it into the bowl of dry ingredients. Mix well. Dip eggplant into the thin batter. Shake off a bit and drop into the oil. Do this in batches so the oil temperature does not drop too far and does not overcrowd the fryer. Fry until the tempura batter begins to brown. Lay the eggplant on a rack to drain. Repeat with all eggplant.

Lay half the eggplant slices on a cookie sheet. Top with tomato slices, a teaspoon of **Kurtz Black Olive Tapenade** and another slice of eggplant. Top with mozzarella and broil for 1 to 2 minutes until cheese melts and begins to brown. Serve 2 eggplant and onion stacks per plate drizzled with a good quality extra virgin olive oil and balsamic vinegar.

*The Kurtz family focus on offering uniquely made farm to table food solutions and introduce customers to an abundance of rich, authentic country flavours from the ground up; jam, jelly, spreads, butters, sauces, dips and dressings of guaranteed origin and quality.*

*Visit the website for more recipes.*

[www.kurtzorchards.com](http://www.kurtzorchards.com)

#### **Kurtz Orchards Farm and Gourmet Marketplace**

16006 Niagara River Parkway, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0, 905-468-2937

#### **Kurtz Culinary Food Shops**

- 38-40 Queen St, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0 905-468-3815
- Bayview Village, 2901 Bayview Ave, Toronto, ON, CANADA, M2K 1E6, 416-250-1811
- South-east corner of Ocean Ave and San Carlos, Carmel-by-the-Sea, CA, USA 93921, 831-625-5267