

# EGGPLANT BREAD

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## Ingredients

1 large Eggplant, about  
1 pound  
3 Eggs  
2 ounces grated  
Parmesan Cheese  
3 ounces Breadcrumbs  
1/3 Cup Grapeseed Oil  
2 Garlic cloves  
2 Tablespoons dried  
Parsley  
1 teaspoon Salt &  
Pepper mix

## Directions

Preheat oven to 450F.

Use a small sharp knife to top & tail Eggplant and remove the skin.

Roughly chop and pulse in a food processor until finely & evenly chopped.

Transfer Eggplant into a mixing bowl.

Pour remaining ingredients into food processor and pulse until combined.

Use a spatula to combine all ingredients together and pour into a greased loaf pan.

Bake at 450F for 20 minutes, then reduce heat to 350F for a further 20 minutes.

Check for doneness by inserting a thin knife- it should come out clean.

When cooked, allow to rest for 10 minutes before running a knife around the edge and carefully removing from loaf pan.

Serve at the table with a Roasted Tomato Sauce or Roasted Pepper Relish!