

EGGPLANT NAPOLEON



INGREDIENTS

Cream Sauce

- 3 cups heavy cream
- Healthy pinch of saffron
- ¼ cup white wine
- Sea salt to taste
- 3 each dried bay leaves
- Fresh cracked black pepper to taste
- Green onions, green and white parts, sliced finely
- 1 pound jumbo lump crab meat
- 10-15 cup canola oil

Eggplant

- 1 Eggplant medium, sliced into ½” rounds
- 1 cup whole milk
- 6 whole eggs beaten
- 6 cups yellow corn flour seasoned to taste

SERVES 4

DIRECTIONS

- 1. In a large non-reactive pot, add cream, white wine, bay leaves, saffron, salt and fresh cracked pepper. Let simmer gently for about 15 minutes. It will reduce and thicken a bit during this time. Don't let it boil as it will quickly expand and boil out of pot. Once sauce is seasoned properly, pass through a fine strainer and place in a clean pot.*
- 2. Add Jumbo Lump Crabmeat to the sauce, allow to gently simmer while cooking the eggplant.*
- 3. Heat Oil in a large pot to 350 degrees. Mix eggs and milk. Lightly season eggplant, then place in egg wash. Coat sides thoroughly then place in seasoned flour. Shake off excess flour and carefully ease into oil. Gently cook eggplant until the bottom is golden brown. Flip over until other side is golden. Remove from oil and gently pat dry.*
- 4. Add green onions to crab and sauce. Adjust seasoning, as needed. Place one round of eggplant on plate, top with crab meat and sauce. Place another round on top of the first and top with crab and sauce. Place the final round of eggplant on top and secure with skewer, top with sauce and serve.*