

Smoky Eggplant Soup with Truffle oil and Chargrilled Prosciutto

Serves 6-8
Preparation time 15 minutes
Cooking time 1 hour

700g eggplant
1 onion, unpeeled, cut into quarters
4 cloves garlic, unpeeled
olive oil, for drizzling
500g potatoes, peeled and chopped
1 litre chicken stock
4 thin slices prosciutto
½ cup cream
sea salt and freshly ground black pepper, to taste
truffle oil
crusty bread, for serving

Prick eggplant with a fork and place on a baking tray with onion wedges and garlic. Drizzle with a little olive oil and bake at 200°C for 30 minutes until eggplant has softened, turning halfway through cooking time. Cut eggplants in half and spoon out flesh, remove skin from roasted onion and garlic and combine all together in a saucepan with potatoes and chicken stock. Bring to the boil and simmer covered for 30 minutes until potatoes are tender. Meanwhile, chargrill prosciutto on both sides until crisp and cut in half lengthways. Puree soup with a hand-held blender or food processor, add cream and season to taste. Serve soup with a few drops of truffle oil, chargrilled prosciutto and crusty bread.

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