

# Moore Square Farmers Market



## Chef Series

Featured Chefs:  
Ashley Christensen  
Aaron Vaughn of



Enoteca Vin  
Raleigh, NC 27601

### Roasted Sweet Potato with Spicy Eggplant and Celebrity Dairy Goat Cheese

#### Ingredients:

- 2 large sweet potatoes, peeled and sliced in 3/4" rounds
- 2 large eggplant, peeled and sliced in 3/4" rounds
- Celebrity Dairy Chevre cheese, unflavored
- 1 yellow onion
- 1 head garlic, roasted
- Honey
- Extra Virgin Olive Oil
- Sea Salt
- White pepper
- Spicy peppers (local variety of your choice and personal heat preference)
- Fresh mint

Toss sweet potato rounds in olive oil, sea salt and pepper. Roast covered at 350 until fork tender. Set aside and cool to room temperature. Heavily season eggplant with sea salt to leach excess moisture from the eggplant. This will take the bitterness out of the eggplant. Rinse and pat dry with a clean, lint free kitchen towel or a recycled paper towel. Place in a roasting pan. Cover with olive oil. Slice the onion and spicy peppers and add them to the pan. Cover with a lid or foil. Bake for 90 minutes at 325. As oven performance may vary, check for doneness every 25 minutes. Final product should be falling apart and creamy in texture. Cool to room temperature.

In a food mill, puree the eggplant, reserving the oil. Season the puree with sea salt, white pepper, honey and olive oil.

Keeping at room temperature, serve the puree over the roasted sweet potato rounds. Garnish with Celebrity Farm's Chevre, fresh mint, olive oil and local honey.

