



Eggplant Casserole



Cheese powder coated eggplant slices, pesto, mozzarella cheese and cheddar cheese baked layered one on top of the other and baked. This is a Sanjeev Kapoor exclusive recipe.

Ever wondered why the phrase "say cheese" is used just before a photograph is clicked? Simply because 'cheese' makes one smile! Not only the word but cheese as a food makes a lot of palates happy. It is an inexpensive, versatile and nourishing food. We have our very own Indian version as well as the ones made from soy milk that are even healthier.

Ingredients

- Parmesan cheese powder 1 cup
- Mozzarella cheese 250 grams
- Cheddar cheese 150 grams
- Eggplant / Brinjal 1 large
- Salt to taste
- Crushed black peppercorns to taste
- Eggs beaten 2
- Olive oil 2 tablespoons
- Pesto sauce 1 cup

- 10 Cherry tomatoes halved

Method

Preheat oven to 180°C.

Halve eggplant vertically into medium thick slices. Sprinkle salt and crushed peppercorns and set aside.

Add salt and crushed peppercorns to beaten eggs in a bowl and mix.

Dip the eggplant slices in the beaten eggs and press on the cheese powder.

Heat olive oil in a non-stick pan. Place the eggplant slices and cook till the cheese turns a light brown.

Arrange some of these eggplant slices in a casserole and spread some pesto on them. Top with some cherry tomatoes, grate some mozzarella and cheddar cheese over and sprinkle salt and crushed peppercorns on top. Repeat the process twice and lastly grate the remaining mozzarella cheese on top.

Place the casserole in the preheated oven and bake for 10-15 minutes. Serve hot.

Shrimp & Pesto Crostini

When you've got your grill ready to go but need a quick appetizer to feed guests, throw on this tasty garlic herb shrimp to make some delicious crostini.

"These grilled crostini are ideal for backyard summer hangouts. You can prep the tomatoes and grill the baguette ahead of time, then toss the shrimp on the grill once everyone is ready to start snacking," shares Tom Filippou, executive chef for President's Choice cooking school. "The number of shrimp in each package varies, so try to cut the baguette into the same number of slices as there are shrimp."

Garlic Herb Shrimp and Pesto Crostini

Ingredients:

- 1 cup (250 mL) cherry tomatoes, chopped
- 2 tbsp (25 mL) olive oil, plus additional for oiling grill
- 1 tbsp (15 mL) chopped basil
- Pinch (0.5 mL) salt
- Half baguette, sliced diagonally into 1/4-inch/5-mm thick rounds (12 to 15 slices)
- 1 pkg (340 g) frozen PC garlic and herb grilling raw butterfly shrimp
- 2 tbsp (25 mL) pesto

Directions:



1. Stir together tomatoes, 1 tbsp oil, basil and salt in small bowl.

2. Preheat grill to medium heat. Brush both sides of baguette slices with remaining 1 tbsp oil, dividing evenly. Arrange in single layer on grill. Cook, turning once, until grill-marked, about 4 minutes. Transfer to large plate. Set aside.

3. Brush grill with oil. Arrange frozen shrimp, shell side down, in single layer on grill. Close lid and cook over medium heat, turning halfway through cooking time, until opaque throughout and shells are pink; about 5 to 7 minutes. Transfer to separate large plate;

remove and discard shells.

4. Spread pesto over top of baguette, dividing evenly. Top with shrimp and tomato mixture, dividing evenly.

Chef's Tip: No barbecue? Arrange baguette slices in a single layer on a baking sheet and drizzle with oil; bake in 400°F (200°C) oven, flipping baguette once, until crispy and light golden; about 6 minutes. Set aside. Arrange shrimp, shell side down, in a single layer on a parchment paper-lined baking sheet; bake in 450°F (230°C) oven until opaque throughout and shells are pink; about 10 to 12 minutes. - NC

Refreshing Mojito Cocktails

Known as one of the most iconic cocktails, the *mojito* has been stirring taste buds since early 1900s. The invigorating drink was celebrated across the world as World Mojito Day on July 11.

So, why not try some refreshing twists of mojito this season. Richard Neil Irwin, Bacardi Brand ambassador for AMEA (Asia, Middle East and Africa) and Rahul Raghav, Bar Manager at O Pedro, has given these recipes.

Bacardi Sugarcane Mojito: Sip on this tasty swizzle of sugarcane juice muddled with fresh mint and crushed ice

Method: In a Collins/tall glass add 25ml lime juice, 90ml sugarcane Juice, handful of mint, 60ml Bacardi Black. After that fill the glass with crushed ice and stir well. Post that add 60ml Soda and lastly garnish with mint and sugarcane sticks

Bacardi Cucumber Lavender Mojito: Straight from the garden, this cucumber lavender recipe is everything you need. A bright and herbal mojito made with fresh cucumber.

Method: In a Collins/tall glass add 25ml lime juice, 20ml lavender syrup, 90ml Cucumber juice, handful of Mint and 60ml Ba-

cardi Carta Blanca. Fill the glass with crushed ice and stir well. Add 60ml Soda and lastly garnish with Mint and cucumber wheels

*** Bacardi Indian sweet lime Mojito:** Hard to miss, with a desi twist like this, the enhanced citrus tinge will zest up your taste buds

Method: In a Collins/tall glass add 25ml lime juice, 90ml Musambi Juice and 15ml sugar syrup if required, in case Musambi is sour, handful of mint, 60ml Bacardi Carta Oro.

Fill the glass with crushed ice and stir well after that, add 60ml Soda and garnish with mint and musambi wedges.

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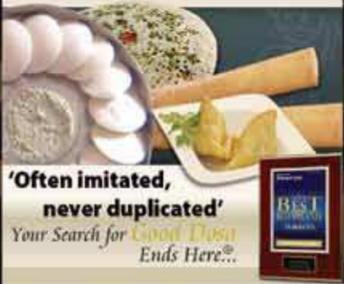


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