

# Mozzarella Alla Caprese Tower with Grilled Eggplant Slices



**Serves**  
4

## **Ingredients**

4 balls of fresh buffalo mozzarella or 4 balls of fresh soft mozzarella  
4 fresh medium ripe tomatoes, can be red, or yellow  
2 medium Italian eggplant, cut into even ¼ inch rounds, skin on  
1 bunch of fresh basil  
Balsamic vinegar  
Extra virgin olive oil  
Salt & fresh ground black pepper

## **Preparation Instructions**

For the eggplant, heat grill. Cut the eggplant into rounds. Cut the rounds as evenly as you can and make about 4 or 5 of them for each tower. Leave the skin on. Brush with olive oil and grill on both sides until done.

Cut thin round slices of the mozzarella cheese so that you have about 4 or five slices for each tower. Cut the tomatoes in round slices so that you have the same amount, 4 or 5 rounds as the cheese.

On a clean white dish, place one slice of eggplant, then tomato, then cheese, then repeat again until you have at least four slices of each of the three items stacked up like a tower. Place a fresh basil leaf on the top and garnish with some more basil. Drizzle the balsamic vinegar around the plate. Be creative. Serve with crusty grilled ciabatta bread.