**Grilled Eggplant Parcels**

**Ingredients**

2 large, Italian eggplants

8 oz. mozzarella cheese

2 tomatoes

16 basil leaves

2 tbsp olive oil

Salt and freshly ground pepper to taste

2 tbsp toasted pine nuts and torn basil leaves to garnish

**For the dressing:**

Assemble this while the eggplant parcels are in the fridge chilling

4 tbsp extra virgin olive oil

1 tsp balsamic vinegar

1 tbsp sun-dried tomato paste or tomato puree

1 tbsp lemon juice

**Directions**

Remove the stalks from the eggplant and cut the eggplant lengthways into thin slices about ¼ inch thick. If you have a mandolin, it will cut perfect, even slices for you. Otherwise, use a long-bladed, sharp knife.

Bring a large pan of salted water to the boil, add the eggplant slices and cook for 2 minutes. Then drain the slices on a paper towel.

Cut the mozzarella into 8 slices. Cut each tomato into 8 thin slices, not counting the first and last slices.

Take 2 eggplant slices and lay them across each other making an X.

Then layer with a slice of tomato, a leaf of basil, and a slice of mozzarella, season with salt and pepper, then make one more layer.

Fold the edges of the eggplant over the top to form a parcel or package.

Chill the parcels for 20 minutes.

To make the tomato dressing, whisk together the olive oil, vinegar, sun dried tomato paste and lemon juice. Season to taste.

Preheat the grill. Brush the parcels with olive oil and cook them for about 5 minutes on each side, until golden. Serve them hot, with the dressing and sprinkle with the pine nuts and torn basil leaves.