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## GRILLED EGGPLANT SANDWICHES

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BY GEORGEANNE BRENNAN

*They were stacked in the counter of a shop facing one of the main streets in Asti, in the Piemonte region of Italy. I could see the purple skin and the edges of the eggplant, sautéed golden-brown, tucked between the rolls, with fresh lettuce peeking out. Although it hadn't been long since lunch, I had to have one. I wasn't disappointed. The eggplant was grilled, the roll slathered with a garlicky spread, and each bite brought all the flavors together. What was missing was the wine. The Dolcetto di Diano d'Alba would have been perfect.*

### AIOLI

3 cloves garlic  
½ teaspoon coarse sea salt  
⅓ cup grapeseed oil  
⅓ cup extra-virgin olive oil  
1 egg yolk and 1 whole egg,  
at room temperature

### EGGPLANT

2 medium globe eggplants  
¼ cup extra-virgin olive oil  
1 teaspoon sea salt  
½ teaspoon pepper  
6 rolls sliced or 2 baguettes, cut  
crosswise in thirds and sliced  
12 large butterhead or red lettuce  
leaves, more if desired

### FOR THE AIOLI

In a mortar, pound garlic cloves and salt together with a pestle, and set aside. Combine grapeseed oil and olive oil and set aside. In a large bowl, whisk together the yolk and whole egg. Very, very slowly drizzle in about ½ teaspoon of the oil mixture at a time, gently whisking it into the eggs. Repeat this until a thick emulsion has formed. Once the emulsion has formed, continue whisking in the oil, about 1 teaspoon at a time until all the mixture is thick and most or all of the oil has been incorporated. Gently stir in the garlic and salt mixture. Cover and refrigerate until serving. Makes about ⅔ cup.

### FOR THE EGGPLANT

Preheat a gas grill, or build a fire in a wood or charcoal grill. Alternatively, use a stovetop grill pan.

Slice the eggplant a scant ½ inch thick. You should have about 12 slices. Place them in a shallow dish and sprinkle with the olive oil, salt, and pepper, and turn several times.

Place as many slices as will fit on your grill or grill pan and cook until golden and a slight crust has started to form, about 5 minutes. Turn and repeat on the other side, about another 5 minutes, or until the interiors are soft and creamy.

Slather the inside of the rolls or bread with the aioli and add two slices of eggplant and 1 or 2 leaves of lettuce, and close.

*Makes 6 sandwiches*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

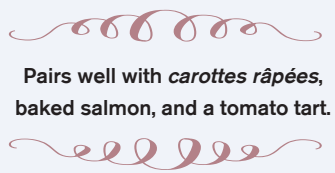
June 2025

# ADVENTURES



**2023 CORBIÈRES ROSÉ “GRIS DE GRIS”  
DOMAINE DE FONTSAINTE**

For nearly fifty years, Domaine de Fontsaïnte’s Gris de Gris and Domaine Tempier’s Bandol have represented a sort of yin and yang of our southern French rosés. If Bandol offers a darker, stonier, and more robust wine, Fontsaïnte’s Gris de Gris delivers a crisper and more featherweight expression of the South. Made mostly from Grenache Gris—a lighter-hued mutation of the more common Grenache Noir grape—this “vin gris” is so refreshing and versatile that it’s probably the most popular bottle among KLWM staff each summer—possibly even all year. Need a bottle that’s salad-friendly for your next picnic? Check. Or a glass to enjoy while you’re tending the grill? Look no further. Or—perhaps most importantly—need a wine for a



Pairs well with *carottes râpées*, baked salmon, and a tomato tart.

mixed company with a variety of preferences for white, rosé, and even red? Fontsaïnte’s Gris de Gris has the frame and acidity for white-wine lovers while it delivers the succulence, spice, and faint red-berry notes for your friends who prefer reds. You’ll realize as soon as you taste it why this has been one of our essential cuvées for nearly five decades.

—TOM WOLF

**\$20.00 per bottle**

**\$216.00 per case**

LEFT Bruno Laboucarie of Domaine de Fontsaïnte. © Gail Skoff

COVER Domaine de Fontsaïnte’s Gris de Gris. © Tom Wolf









**2022 DOLCETTO DI DIANO D’ALBA “SÖRÌ SANTA LUCIA”  
IL PALAZZOTTO**

Over the course of several hundred years, Piemonte’s farmers and *vignaioli* have figured out which terroirs are best suited to their many native grape varieties. While, for instance, there is Nebbiolo planted in the commune of Diano d’Alba, this place is truly a great site for Dolcetto, where the grape reaches one of its greatest expressions. Diano d’Alba has taken its Dolcetto so seriously that, in 1974, it commissioned a terroir study of its different sites—one of the first times, according to wine writer Ian d’Agata, that an Italian wine region did so. Here, fourth-generation grower Paolo Olivero has cultivated Dolcetto for decades. While this grape can range from bright and tangy to dark and structured, depending on where it’s grown, the influence of Sörì Santa Lucia’s older vines, abundant sunlight, and chalky marl combines the best of both ends of the spectrum. It’s joyous enough for pizza night but also has enough complexity, structure, and depth to stand up to grilled fare, like Georgeanne Brennan’s delicious eggplant sandwiches.

—TOM WOLF

**\$23.00 per bottle    \$248.40 per case**

					
2023 Corbières Rosé “Gris de Gris” <i>Domaine de Fontsaïnte</i>	90% Grenache Gris, 5% Carignan, 5% Mourvèdre	Silica, clay, limestone (gravelly with large <i>galets</i> or rounded stones)	Serve <i>cold</i> 46–50°F Do not decant	Bright citrus, red berries, spice Crisp, delicate, saline	Drink now
2022 Dolcetto di Diano d’Alba “Sörì Santa Lucia” <i>Il Palazzotto</i>	Dolcetto	Vines planted in 1979, 1988, 1992 Chalky marl	Serve <i>cool</i> 56–60°F Decant optional	Blackberries, dried cherries, herbs Complexity, structure, depth	Drink now

**KERMIT LYNCH WINE MERCHANT**

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