



EGGPLANT ROLLATINI

Categoria: Deuxième plats **Tempo di preparazione:** 70 minutes **Difficoltà:** facile 🕒

Ingredienti per 6+ serves

- 0.500 kg Eggplant (2 nos)
- 0.300 kg Ricotta Cheese
- 0.100 kg Parmesan Cheese
- 0.045 kg Egg, fresh
- 0.006 kg Garlic, minced
- 0.008 kg Basil, fresh chopped
- 0.001 kg Salt
- 0.002 kg Black Pepper
- 0.005 kg Tomato Sauce
- 0.006 kg Mozzarella Cheese
- 0.025 kg Olive Oil
- 0.002 kg Basil, fresh chopped

Chef: Peter Boos

Preheat oven to 200°C.

Slice eggplant lengthwise roughly 1/4 in thick (0.6cm)

Salt both sides and let “sweat” for 10 minutes. Pat dry and wipe off remaining salt.

Lay eggplant on a lightly greased baking sheet and bake for 10 minutes (this will make them more pliable).

For filling, put ricotta, parmesan, egg, garlic, seasoning and basil on bowl and combine.

Spread a layer of marinara sauce into the bottom of baking dish. Take 1 slice of eggplant, lay it flat and spoon around 30 grams or 2 Tbsps on top and spread thinly. Roll carefully

and place into dish. Continue until all are used up.

Spoon remainder of Marinara sauce over top, sprinkle Mozzarella cheese and a dusting of Parmesan on top. Cover and bake for 30 mins, remove cover and bake another 10 mins.

Enjoy to **Chef Peter Boos!**

