

Aubergine Involtini



Serves 4 Prep 30 mins

Cooking 30 mins

Easy

Ingredients

2 aubergines, thinly sliced
1 tbsp olive oil
150g ricotta
150g mozzarella, chopped
1 free-range egg yolk
3 tbsp parmesan, grated
100g piquillo peppers or baby peppers, roughly chopped
small bunch fresh basil, leaves picked and shredded
3 tbsp ready-made tomato sauce or passata

1. Preheat the oven to 180C/160C Fan/Gas 4. Toss the aubergine slices with the olive oil & season well.

To grill in a pan: heat a griddle pan over a high heat. When the pan is hot, grill the aubergine strips for 2 mins on each side, until slightly browned and tender.

Roast Method: Bake at 200°C for 15-20 minutes, turning halfway, until soft and lightly browned.

Broil Method: Place under the grill for 12–15 mins until tender and charred

2. Let the slices cool slightly before filling and rolling.
3. Mix the ricotta, mozzarella, egg yolk and half the vegetarian hard cheese in a bowl. Stir the chopped peppers and basil and season well.
4. Lay the aubergine strips out on a work surface and spread each one with a teaspoon of tomato sauce. Put a dessert spoon of the cheese mixture at one end and roll up the aubergine.
5. Place the aubergine parcels into an ovenproof baking dish, so they all fit snugly. Sprinkle with the rest of the parmesan and pour over the rest of the passata (thinned with a little water if need be). Bake for 20 mins, then serve. (if stored in fridge before baking, bake for 30 mins)