



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

AUG 2015
Recipe 75

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Italian Eggplant Rollatini

PREPARATION

- 1 - Pour olive oil in a shallow dish. Pour breadcrumbs in another shallow dish. Dredge eggplant through oil on each side lightly and then with the breadcrumbs. Arrange in a single layer on a baking sheet.
- 2 - In a 400 degree oven, bake the eggplant on a lightly oiled sheet for 30 minutes. Set aside. In a mixing bowl, combine ricotta, grated cheese, eggs, parsley, salt and pepper to taste.
- 3 - Take a slice of baked eggplant and add a heaping tablespoon full of the ricotta mix.
- 4 - Roll the eggplant and place the seam on the bottom. In a baking tray add 1/2 cup of tomato sauce to bottom and smooth it out. Place rolled eggplant in baking tray.
- 5 - Continue with the remaining eggplant until all are filled. Spoon 2 tablespoons of sauce over each rollatini. Sprinkle each rollatini with mozzarella cheese and bake uncovered at 350 degrees for 20 minutes.



INGREDIENTS

For Eggplant:

- 2 large eggplant, tops removed and sliced to 1/3 - 1/2 inch slices long ways, salted to taste
- 1 cup breadcrumbs
- 1/2 cup GC Farms' extra virgin olive oil

For Filling:

- 2 cups ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Pecorino Romano cheese
- 2 eggs
- 1/2 cup chopped parsley
- 1/4 teaspoon salt
- Pepper to taste

For Topping:

- 1 cup tomato sauce
- 1/2 cup shredded mozzarella cheese

COOK'S NOTE:

Reminiscent of cannelloni, this savory comfort food recipe is as versatile as it is delicious.

Bon Appetit!
-George