

# Eggplant Rollatini



**Serves**

6

## **Ingredients**

2-Medium sized Italian eggplant

2-cups of whole milk ricotta

[1-Jar The Singing Chef Tomato Basil Sauce](#)

1-large egg

1/2 cup of shredded mozzarella cheese

1/2 all purpose flour for dredging

1-cup of parmesan or pecorino cheese

1/4 cup of Italian flat leaf parsley

2-tsp red pepper flakes

Extra Virgin Olive oil

Sea Salt

Fresh Ground Black Pepper

## **Preparation Instructions**

Heat the oven to 350 degrees. Fill a flat plate with the flour. Cut the top and bottom off of the eggplant. With a sharp chef knife hold the eggplant vertically and cut down making a 1/4 slice. You should get about 10 slices from each. Or you may choose to use a food mandolin. Dredge each slice into seasoned flour making sure you coat on both sides.

In a large skillet or cast iron pan put some olive oil and on medium heat fry each of the eggplant slices until golden brown about 2 minutes on both sides. Drain on paper towels until all fried.

Note: If you are grilling the eggplant then cut them a little thicker so that hold up well on your grill. Brush each cut with olive oil and put on a pre heated grill.

In a large bowl mix the ricotta cheese, egg, chopped parsley, salt and pepper, red pepper flakes and mix well. On a flat surface place a slice of eggplant and from the thickest side, place a 2 spoonfuls of the ricotta mixture and roll up as tight as you can.

In a 9X12 or baking dish,, place some marinara sauce on the bottom then place each rolled up slice in the dish until both sides of the dish are filled up . Cover with the rest of the marinara sauce and the rest of the shredded mozzarella cheese. Put into the oven for about 20 to 25 minutes until the cheese bubbles. Garnish with fresh basil and serve.