

Grilled Eggplant, Prosciutto and Mozzarella Cheese Roulades

Serves

4

Ingredients

12 slices of eggplant, length wise (about 1/4 inch thick)

Drizzle of olive oil

Salt

Freshly ground black pepper

12 slices of prosciutto ham

12 slices fresh Sorrento Mozzarella cheese, about 1/8 inch thick

1 small head of radicchio lettuce

1/4 cup of extra-Virgin Olive oil

1/2 cup Balsamic syrup

Preparation Instructions

Preheat the grill. season both sides of eggplant slices with olive oil, salt and pepper. Grill the eggplant for 2 minutes on each side. Lay a piece of prosciutto on one piece of grilled eggplant. Lay a slice of cheese on top of the prosciutto. Carefully roll up the eggplant and secure the roll with two toothpicks. Repeat the above process with the remaining grilled eggplant.

Cut the radicchio in quarters. toss with olive oil, salt and pepper. Grill for 1 minute on each side. remove from the grill and cut away the core of the lettuce. Using a sharp knife, shred the radicchio. In a mixing bowl, toss the radicchio with olive oil, salt and pepper. Set aside. Place the eggplant roulades on the grill and cook until the cheese starts to melt. Remove from the grill. Place the greens on a large platter. Arrange the roulades on the platter. Drizzle the entire platter with the balsamic syrup.