



www.iodicesrl.it

Grated aubergine rolls



Ingredients for 4 serves

1 kg elongated aubergines
4 eggs
100 g fresh chopped tomato pulp
2 cloves garlic
a little parsley twig
breadcrumbs
oregano
100 g grated sheep hard cheese
flour
frying oil
extra virgin olive oil
salt, pepper

Method of preparation

Wash the aubergines, cut them into slices being about one cm thick and pass them first into flour and then into 3 whipped eggs, fry them in plenty of hot oil, drain and dry them on absorbing paper. Mix tomato pulp with garlic and minced parsley, a pinch of salt, 70 g sheep hard cheese, 3 spoonfuls of oil and a little handful of breadcrumbs. Brush the edges of the aubergines with the remaining egg, distribute the mixture previously prepared over them, roll them tightly and lay them on a rectangular oven tray oiled with oil. Season the rolls with a trickle of oil, sprinkle breadcrumbs over them and the remaining sheep hard cheese and then bake them in preheated oven at 180° for 15 minutes. Serve them hot or tepid.

Source: Cucina Moderna