

Eggplant Rollatini

We often go out to eat Italian at one of the restaurants that carry our wines when we are having meetings and invariably half of us will order eggplant parmesan. It is a classic Italian American dish and goes wonderfully with our Martin Ulisse Signature Montepulciano d' Abruzzo. Well, eggplant parmesan has a cousin - eggplant rollatini. Here is an easy recipe for a delightful eggplant dish filled with beautiful ricotta cheese and topped with marinara and mozzarella cheese.

Ingredients:

- 1 eggplant, sliced thin
- 3 tablespoons olive oil
- Salt and pepper to taste
- 2 cups ricotta cheese
- 2 eggs
- $\frac{1}{2}$ cup parmesan cheese
- 2 cups mozzarella cheese, shredded
- 2 cups marinara sauce

Method:

Place the sliced eggplant in a hot skillet with a touch of olive oil and cook 2-3 minutes on each side, or until soft.

Mix the ricotta cheese, eggs, and parmesan cheese.

Place $\frac{1}{4}$ cup of the cheese filling on each slice of eggplant and roll up.

Place in a lightly greased baking dish.

Top with marinara sauce and mozzarella and bake at 350* for 8-10 minutes or until cheese is gold brown and mangia, mangia!