



eggplant rolls with mozzarella cheese

A recipe by petra: www.cookseasonal.com/recipe/138

Preparation

- Preheat the oven to 200C.
- Cut the eggplant lengthwise into approx. 12 slices. Cut the mozzarella cheese into thin slices.
- Place the eggplant slices on a baking tray, brush them with olive oil (on both sides), and salt sparingly. Fry them for 10 - 15 minutes in a pan (or under the oven grill), then leave to cool a bit.
- Layer each slice of eggplant with pesto, then place a slice of mozzarella cheese on each.

Vary with goat cheese or feta cheese; make a filling of chopped mushrooms with chopped dried tomatoes (in oil).

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Ingredients

- eggplants: 2
- olive oil: 1 dash
- sea salt: 1 pinch
- red pesto: 1 pot
- mozzarella cheese: 125 gram

Timing

- Preparation time: 10 minutes
- Waiting time: minutes
- Cooking time: 15 minutes