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Eggplant & Mozzarella Roulades with Traditional Pesto

Eggplant's robust texture makes it perfect for this recipe; after baking it's sturdy enough to be rolled up with pesto infused ricotta, and topped with tomato sauce and stringy mozzarella. A dish so tasty and rich you'll be making it again and again!



Prep: 10 mins

Cook: 30 mins

Total: 40 mins



level 1

Pantry Items



Olive Oil



White Wine
Vinegar



Eggplant



Ricotta



Traditional Pesto



Diced Tomatoes



Mozzarella Cheese



Bake-at-Home
Sourdough Rolls




Mixed Salad
Leaves

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2P	4P	Ingredients
1	2	eggplant, cut into 5 mm slices lengthways
2 tbs	4 tbs	olive oil *
½ tub	1 tub	ricotta (recommended amount)
1 tub	2 tubs	traditional pesto
½ tin	1 tin	diced tomatoes (recommended amount)
1 block	2 blocks	mozzarella cheese
1	2	bake-at-home sourdough roll, sliced into 1 cm cubes 
1 bag	2 bags	mixed salad leaves, washed
1 tsp	2 tsp	white wine vinegar *

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2470	Kj
Protein	21.5	g
Fat, total	38.8	g
-saturated	9.4	g
Carbohydrate	35.5	g
-sugars	13.4	g
Sodium	573	mg



You will need: *chef's knife, chopping board, two oven trays lined with baking paper, two medium bowls, spoon, medium ovenproof dish and box grater.*

1 Preheat the oven to **220°C/200°C** fan-forced.

2 Place the **eggplant** slices on a prepared oven tray and drizzle with half of the **olive oil**. Season with **salt** and **pepper** and bake for **10-15 minutes**, or until golden and cooked through. Set aside to cool.

3 Meanwhile, in a medium bowl combine the **ricotta** and **traditional pesto** and season with salt and pepper. Set aside.

4 Next take your cooled eggplant slices, spoon 1 tablespoon of pesto ricotta at the thickest end of each eggplant slice and roll it up. Repeat the process for each slice and place in an ovenproof dish. Spoon the **diced tomatoes** on top of and around the eggplant, ensuring it is well covered. Grate the **mozzarella cheese** over the top and place in the oven for **10-15 minutes**, or until the cheese has browned.

5 Meanwhile, place the sliced **bake-at-home sourdough roll** on the second prepared oven tray and drizzle with the remaining olive oil. Season with salt and pepper and toast in the oven for **3-5 minutes**, or until crisp and brown. Remove from the oven and combine in a second medium bowl with the **mixed salad leaves**, **white wine vinegar** and a drizzle of olive oil.

6 To serve, divide the salad and eggplant roulades between plates. Enjoy!

Did you know? The name “roulade” originates from the French word “rouler”, which means “to roll”.

