

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



White Wine



Eggplant









Mozzarella Cheese



Bake-at-Home Sourdough Rolls



Mixed Salad

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

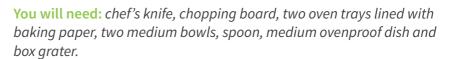
Pantry Items

Pre-preparation

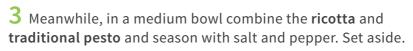
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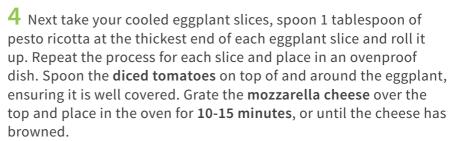
Energy	2470	Kj
Protein	21.5	g
Fat, total	38.8	g
-saturated	9.4	g
Carbohydrate	35.5	g
-sugars	13.4	g
Sodium	573	mg

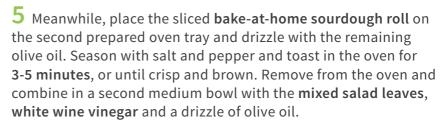




- 1 Preheat the oven to 220°C/200°C fan-forced.
- 2 Place the **eggplant** slices on a prepared oven tray and drizzle with half of the **olive oil**. Season with **salt** and **pepper** and bake for **10-15 minutes**, or until golden and cooked through. Set aside to cool.







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".