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Eggplant & Ricotta Rolls



Ingredients

1fl oz. olive oil

9oz. Fresh ricotta cheese

1 large eggplant, peeled and sliced lengthways into 8

1 jar Ajvar or tomato pasta sauce

salt and pepper to taste

fresh basil as garnish

Servings

4

Person

Preparation

- 1 Preheat the oven to 180 °C
- 2 Cover the eggplant in olive oil and season it well, bake until it is well cooked
- 3 in a bowl season the ricotta generously
- 4 Transfer the eggplant carefully to a serving plate
- 5 Fill each slice with ricotta and fold in half, arrange the eggplants in a line on the serving plate
- 6 Pour the ajvar or tomato sauce over the eggplant and season it generously with pepper
- 7 Add the fresh basil and serve

Cooks Note

Serves 4
