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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