

## Eggplant Rollitini

Carol's Catering

### Filling:

2 eggs

1 cup soft goat cheese or whole milk ricotta

¼ cup fresh breadcrumbs

pinch each of salt, pepper and dried oregano (more if using fresh oregano)

Mix the above ingredients and then if desired gently fold in two tablespoons of slow-roasted vegetables such as squash, tomatoes, or mushrooms for additional flavor.

### For the Wrapping:

2 large eggplant, sliced about ¼ inch thick lengthwise\*

2 large zucchini, sliced about ¼ inch thick lengthwise\*

(\*Use a mandolin or slicer if possible for consistency; if not make sure to use a very sharp knife.)

Preheat oven to 350 degrees. Brush both sides of eggplant with olive oil, place on a sheetpan lined with a Silpat mat (or parchment paper) and put in oven for 5 minutes per side until slightly softened. Remove from oven and set aside to cool. Repeat the procedure with the zucchini.

### To assemble:

Place a slice of eggplant on the counter, place a small scoop of the filling in the center. Pull the bottom edge up to cover the filling and then pull the top edge down to cover that piece. Wrap one slice of zucchini around the open sides of the eggplant so that it forms a loosely sealed bundle. Place on the sheetpan with the seam of the zucchini on the bottom and bake for 30-40 minutes. Serve immediately either plain or topped with tomato sauce.