



Aubergine rolls alla mediterranea

Ingredients

400g Cirio Polpa chopped tomatoes 1/2 white onion 2 garlic cloves 120g Long aubergines (4 slices) 100g Mozzarella cheese 15g Pitted Taggiasca olives 4 Basil leaves 2 tablespoons extra virgin olive oil Salt to taste Black pepper to taste

Preparation

1. Start to prepare the sauce: Fry the finely chopped onion and the whole garlic cloves with olive oil in a saucepan, once golden take the garlic out and pour the tomato pulp. Add salt and pepper to taste and cook for about 15 minutes on low heat.
2. While the tomato sauce is cooking, wash the aubergine and cut it into slices about 1 cm thick with the help of a mandolin: you have to make 4 long slices of uniform thickness and grill the aubergine slices on both sides, then transfer them to a plate or a cutting board.
3. When the tomato sauce is ready, chop the mozzarella and preheat the oven to 180 ° in static mode.
4. Now you are ready to assemble the rolls: spread a layer of tomato over the surface of the aubergines, add a little frayed mozzarella, a teaspoon of olives and a basil leaf.
5. Roll the aubergine so stuffed and lay them in a small baking dish with the closure facing downwards.
6. Finally cover the rolls with a little tomato sauce and a few pieces of mozzarella.
7. The rolls are now ready to be baked: cook them in the static preheated oven at 180 ° for about 10 minutes, just long enough to melt the cheese.
8. Once baked, your Mediterranean aubergine rolls are ready to be enjoyed!

