



EGGPLANT CANNELLONI

<https://www.mainland.co.nz/recipe/eggplant-cannelloni.html>



PREP TIME
25 MINS

COOKING TIME
50 MINS

SERVES
4

With layers of eggplant, prosciutto and our Mozzarella Cheese, this delicious Italian-inspired cannelloni dish is sure to become a favourite at the dinner table. It's elegant enough to serve for guests, but rustic and casual enough for everyday.

Ingredients

- 2 large eggplants, ends trimmed and cut lengthways into 1cm thick slices
- 40g Mainland Natural Butter, melted
- 200g thinly sliced prosciutto
- 450g Perfect Italiano Ricotta Cheese
- A handful of baby spinach leaves
- 1 cup grated Mainland Parmesan Cheese
- ½ cup flat leaf parsley, chopped
- 1 egg, lightly beaten
- Salt and freshly ground black pepper, to taste
- 450g Italian tomato cooking sauce
- 2 cups Mainland Mozzarella Grated Cheese

Method

1. Brush eggplant slices with the melted Mainland Natural Butter and cook under a hot grill or on a grill plate until golden
2. Combine spinach, ricotta, Parmesan Grated Cheese, parsley, egg, salt and pepper in a mixing bowl.
3. Top each eggplant slice with prosciutto.
4. Place tablespoons of cheese mixture along the narrow edge of the prosciutto and roll up firmly.
5. Place the eggplant rolls in a buttered 25cm x 30cm baking dish and heat oven to 180°C.
6. Pour the Italian tomato sauce over the eggplant rolls and sprinkle with Mozzarella Grated Cheese.
7. Bake for 45-50 minutes or until cooked and golden.
8. Serve with a crisp green salad and crusty bread.

Tip: Try using fresh basil instead of flat leaf parsley.