EGGPLANT ROULADE WITH BASIL PESTO AND DORATI TOMATOES



Menù Ingredients

100 g. Dorati - TN1

12 Slices Melanzane alla griglia - Grilled Eggplants - TE1

50 g. Pesto alla genovese - Genovese pesto sauce - C3H

q.b. Olio extravergine di oliva - EKC

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

150 g. Bread crumbs

100 g. Grated parmigiano reggiano

12 Slices Smoked pancetta

Chef: Monica Copetti

Method

Serve 4

Prepare the filling by mixing in bowl the Genoese pesto, the grated parmigiano and the breadcrumbs Stuff the eggplant with the filling, roll the smoked pancetta around each roll and garnish with the dorati tomatoes. Serve with a drizzle of pesto and extra virgin olive oil.

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