

## ROULADES OF AUBERGINES



**Chef:** Monica Copetti

**Gluten Free**

### Method

Cut the aubergines in slices and grill them.

Season the meat with the Salt with herbs.

Top the grilled aubergines with the mince and some chopped Soleggiati.

Roll them up and tie with butcher's string.

Decorate with fresh oregano.

**Butcher's Tip:**

Cook the aubergines with a trickle of extra virgin oil in a non-stick pan for 10 minutes. Use a baking paper to protect them during the cooking.

Can be served with Parmigiano Reggiano cheese.

### Menù Ingredients

100 g Soleggiati - TX1

10 g. Fiokki - PC5

Sale alle erbe - Herbs and Spices Salt - PGO

### Ingredients

200 g mixed minced meat

200 g fresh aubergines