Grilled eggplant roulade with tomato



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Extra-virgin olive oil: to taste
- Garlic: 1
- Melted cheese: 16 slices
- Oregano: to taste
- Round eggplants: 2
- Salt: to taste

Preparation

Cut the eggplants into slices and place them in a baking tray with extra-virgin olive oil, salt and pepper.
Bake the eggplants at 180 C (360 F) for about 10 minutes until cooked.
Remove the eggplants from the oven and make roulades with them by rolling the eggplants together with the cheese slices.
Season the roulade with the oregano. On the side, prepare the tomato sauce, letting the **Polpa Fine Tomato Pulp** get flavored by a hint of extra-virgin olive oil and a clove of garlic. Remove the garlic as soon as it begins to become golden and let it bake for about 15 minutes. Place the roulades on the plate along with a good dollop of tomato sauce. Serve with a basil leaf and a drizzle of extra-virgin olive oil.

For this recipe we used:

Finely Chopped tomatoes 200 gr

