

Eggplant Rollups

Category: Appetizer

Servings: 4

Rating: 10

Source: Joey

Description:

We served these with two expensive balsamic vinegars, to see if we could tell the difference between them. They were quite different and it was an interesting experiment to see how much it mattered. We will do that again!

Ingredients:

ieggplant	two small
lsalt	a teaspoon, or so
lolive oil	2 tablespoons, or so
lprovolone cheese	12 slices, or so
lprosciutto	enough to cover the eggplant, about 6 slices
lgarlic	2 cloves, minced finely
lbalsamic vinegar	2 tablespoons, or so
lbasil	4 sprigs for garnish

Instructions:

Slice the eggplant lengthwise about 1/4" thick. Salt them on both sides and set aside for about 30 minutes to let the bitterness come out. Pat dry the eggplant slices with paper towels and then spread them out on a baking sheet lined with parchment paper. Brush olive oil onto both sides and bake them in a pre-heated 425° oven until browned, turning them over once to brown both sides.

Let them cool and then layer prosciutto and then grated or thinly sliced provolone on each eggplant piece. Roll each piece into a log and pin with a toothpick. Bake at 350° until the cheese melts. Just before they are finished in the oven, remove for a moment and spread a little garlic puree on each one. Return to the oven until the cheese has softened.

Serve with a sprig of basil and very good balsamic vinegar drizzled on each roll.