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Eggplant Involtni with Ricotta, Mozzarella and Tomato (courtesy of Cook (Almost) Anything At Least Once)

Recipe:

3 eggs	40g grated parmesan
2 large eggplants	200g mozzarella, cut into 1cm thick sticks
75g plain flour	extra virgin olive oil
olive oil, for frying	500ml tomato passata
250g ricotta	3 sprigs flat-leaf parsley
salt and freshly ground black pepper	50g pine nuts
3 tablespoons currants, soaked in red-wine vinegar for 5 minutes, then drained	small piece of day-old bread or 3 tablespoons chunky fresh breadcrumbs

1. Peel the eggplants then cut lengthways into 1cm thick slices - that may seem too thick to roll but they will wilt and become pliable during the first cooking.
2. Lightly coat these eggplant slices in the flour then briefly beat two eggs with 1 tablespoon of water.
3. In a large fry pan, heat up some olive oil. Dip the eggplant slices into the egg and place in the fry pan. Over a medium heat, cook for 1-2 minutes on each side until golden – then drain on kitchen paper.
4. You'll need to do this in batches and only dip them into the egg when you are ready to cook them.

To make the filling: Mix ricotta with 1 egg then season with salt and pepper. Add the drained currants and half the grated parmesan.

To make the Involtni: Spoon about 1 tablespoon of the ricotta filling onto the eggplant slice; then top with a stick of mozzarella before rolling tightly.

To make the topping: Place the parsley, pine nuts and bread into a small bowl of a processor. Process until roughly chopped.

Assemble the dish: Preheat the oven to 170°C/320°F.

1. Brush the base of a large ovenproof dish with 1 tablespoon of extra virgin olive oil before pouring in 250mls of tomato passata.
2. Place the eggplant rolls on the passata with the join side down so they don't unroll during cooking. Drizzle with a little extra virgin olive oil and the remaining passata. Sprinkle with the remaining parmesan, followed by the topping.
3. Cover with foil and bake for 30 minutes. Remove foil and bake for another 10 minutes or until the cheese is melted and the topping is crunchy.

Wine Pairing: The 2006 Te Mata Woodthorpe Gamay Noir from New Zealand, £11 from Planet of the Grapes is an excellent partner. It easily compliments the softness of the grilled aubergine while proving a perfect partner to enhance the kick found in Haalo's secret ingredient, wine vinegar-soaked currants. Since the Te Mata Woodthorpe Gamay Noir seems unavailable outside of the UK and New Zealand, InterWined recommends a Fleurie; or, better still, try one of North America's Gamay Noirs, such as the ones made by Andrew Lane in Nappa, California.