



Rolled Eggplant with Prosciutto and Herbs

3 medium Chinese eggplants, unpeeled
Olive oil
1 leek, minced
1/2 cup fresh bread crumbs
3 tbs pine nuts, toasted and chopped
1 tbs cumin seeds, toasted and ground
3-4 oz thinly sliced prosciutto, cut into long strips (probably cutting the original strip in half)
1 tsp mixed fresh herbs (thyme, rosemary, sage, ...), minced
1/4 cup chopped fresh parsley
2 cloves garlic, minced
1/2 tsp cayenne pepper
6 tbs grated parmesan cheese
2 oz grated mozzarella cheese
Freshly ground black pepper
Salt

Preparation:

1. Cut the last inch off each end of the eggplants, then cut the eggplants lengthwise into 1/4 inch thick slices. Lightly salt (with regular table salt) and drain in a colander for 30 minutes. Wash well with cold water, drain and dry well with paper towels.
2. Preheat oven to 350°F.
3. In a large skillet, heat olive oil and sauté the onions/leeks until wilted, about 10 minutes. Add in the bread crumbs and stir until the crumbs are golden. Place the mixture in a bowl with the pine nuts, herbs, garlic, cayenne, Parmesan and mozzarella. Add in ground black pepper to taste.
4. Brush both sides of the eggplant slices with olive oil and place on a baking sheet. Bake on the top shelf of the oven until lightly golden on top, 10-15 minutes. Eggplant slices should still be malleable. Pile the slices on top of one another on the baking sheet to steam and soften slightly, 5 minutes.
5. Place a strip of prosciutto on each eggplant strip, then use 1-2 tbs of the stuffing mixture for each roll, dividing the mixture evenly among the rolls. Bake for 10-15 minutes, until golden. Can be served warm or at room temperature.

Makes about 15 rolls.

We had this as an antipasta with our gourmet food group, on our Pizza and Moonstruck night. We probably should have served an Italian white wine with it, to stay with the theme, but instead we opened a bottle of 2008 Dutton Goldfield Winery Pinot Blanc, Dutton Ranch Shop Block Vineyard, Russian River Valley. Worked wonderfully with the eggplant rolls.

Recipe inspired by a recipe in From Tapas to Meze, by Joanne Weir. Enjoy!