



Ingredients (Serves 2):

1 eggplant
200 gr (7 oz) ground meat
1 garlic clove
1 small onion
Salt and pepper
1 small tin of crushed tomatoes
1 tbsp mixed herbs
Fresh parsley

l'art de cuisiner

STARK & WHYTE

Eggplant rolls à la Provençale

Method

1. Preheat the oven to 210°C (410°F). Peel and chop the garlic and onion.
2. Mix half of the garlic/onion mix with the ground meat and the parsley. Add salt and pepper to taste. Mix the other half with the crushed tomatoes. Add the mixed herbs, and salt and pepper to taste.
3. Cut off the ends of the eggplant, then cut it into thick lengthwise slices. Brown the slices on each side in a frying pan in a little olive oil. Drain the slices on paper towels.
4. Spread some of the meat stuffing on each eggplant slice, roll up and spear with a wooden toothpick. Place the rolls in an oiled rectangular REVOL dish, surround them with the crushed tomato mixture, and drizzle a bit of olive oil over them.
5. Bake 20 minutes in the oven.

Rectangular BELLE CUISINE dish, available in:

*6.3" x 4.3", 7.5" x 4.9", 10.2" x 7.3", 11.8" x 8.5",
13.4" x 9.8", and 17.3" x 12.6" sizes*





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