

Papa Vince Recipe

Dopiette di Melanzane

Ingredients

Large Eggplants (2 or 3)
3 jars Papa Vince Cherry Tomato Sauce
Mozzarella Cheese
Parmesan Cheese
Bechamel Sauce
Fresh Basil
Papa Vince Extra Virgin Olive Oil
Spaghetti

Instructions

1. Make some spaghetti and mix with Papa Vince Cherry Tomato Sauce & EVOO. Coat the spaghetti thoroughly with the sauce.
2. Thinly Slice the eggplants and gently fry in Papa Vince EVOO. Leave to cool and soak up any excess oil from the eggplants.
3. To make the doublet or roll, take a small portion of spaghetti and place on the eggplant slice with a little extra tomato sauce, piece of Mozzarella, fresh Basil leaf and roll up together. Place it in an oven proof dish lined with wax paper.
4. Continue making the rolls until the dish is full.
5. Cover all the rolls with a layer of tomato sauce and then with Bechamel Sauce. Finish with some fresh basil and Parmesan Cheese.
6. Bake in a preheated oven for 10-15 minutes at 400 degrees.