## The New Hork Times nytimes.com

PRINTER-FRIENDLY FORMAT SPONSORED BY

Can served as side to leg of lamb.



December 10, 2003

## Recipe: Involtini

ime: 1 hour 20 minutes

3 eggplants, about 1 pound each, trimmed and cut lengthwise into slices 1/4 inch thick (about 16 slices total)

3/8 cup olive oil, or as needed

\ 8 ounces feta cheese, crumbled

1/2 cup pine nuts

1/3 cup raisins, soaked in hot water for 10 minutes until plump, then drained

1/4 cup extra virgin olive oil, more for drizzling

2 tablespoons bread crumbs

1 garlic clove, peeled and minced

Finely grated zest of 1 lemon

★ 1 1/2 teaspoons dried mint

2 tablespoons chopped Italian parsley leaves

1 large egg, beaten

Salt and freshly ground black pepper

2 1/2 cups drained canned crushed tomatoes

1 large ball fresh mozzarella in 1/4-inch slices.

Can bake in layers litre a lasagna

- 1. Heat oven to 375 degrees. Place a ridged cast-iron skillet or other heavy skillet over medium-high heat. Working in batches, brush eggplant slices on both sides with olive oil and cook, turning, until soft and (if using a ridged pan) crisscrossed with grid marks. Set aside and allow to cool.
- 2. In a large bowl, combine feta, pine nuts, raisins, 1/4 cup extra virgin olive oil, bread crumbs, garlic, lemon zest, mint and parsley. Mix in egg, and season to taste with salt and pepper.
- 3. Spread eggplant slices on a surface, and divide stuffing evenly among them, placing 1 to 2 tablespoons at one end of each slice. Roll up slices tightly to secure filling, and place in a 9-by-13-inch baking dish (or other shallow baking pan in which rolls fit snugly in a single layer).
- 4. Pour crushed tomatoes on top of eggplant rolls. Arrange mozzarella slices in a line lengthwise down center of pan. Drizzle olive oil evenly over pan, and season to taste with salt and pepper.
- 5. Bake until cheese has melted and eggplant is bubbling and fragrant, 25 to 30 minutes. Remove from heat and allow to stand 5 to 10 minutes. Serve hot.

Yield: 6 servings.

Better the next day!

Copyright 2003 The New York Times Company | Home | Privacy Policy | Search | Corrections | Help | Back to Top