



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2013 Selections

www.tastelocalwines.com
707. 857.4900

Eggplant Rollatini

Pair with 2010 Gunfighter Eberle Zinfandel

Serves 6

Ingredients

- 3 medium-sized eggplants (about 4 pounds total)
- Sea salt and freshly ground black pepper
- Can vegetable spray
- 32 ounces ricotta cheese
- 2 large eggs, lightly beaten
- 1/2 cup shredded mozzarella
- 8 tablespoons grated Parmesan
- 3 tablespoons toasted pine nuts
- 20 basil leaves, sliced in ribbons
- Extra-virgin olive oil, for drizzling
- 2 cups fresh tomato sauce, recipe follows

Preheat the grill pan and preheat the oven to 375 degrees F.

Place a rack over a large baking sheet. Cut the 2 ends off the eggplant. Cut the eggplants lengthwise, into 1/2-inch thick slices. Arrange eggplant slices onto rack and sprinkle with sea salt to remove moisture from the eggplants. Set aside for 15 minutes. Rinse off the salt & pat dry with a towel. Spray hot grill pan liberally with vegetable spray and then place eggplant slices on the grill until lightly browned on each side and tender, about 4 minutes per side. Remove slices from the grill pan and allow to cool. Alternate process: In a large skillet, fry eggplant slices in olive oil until eggplant is flexible for rolling, about 3 minutes per side or Eggplant can also be roasted in the oven: Brush slices with olive oil and place on a baking sheet. Roast in 400-degree oven for 20 minutes, flipping eggplant halfway through cooking.

In a large bowl, beat eggs until lightly scrambled adding the ricotta. Add mozzarella, 3 tablespoons of Parmesan cheese and toasted pine nuts and combine. Fold in basil. Place a tablespoon of the cheese mixture on 1 end of the eggplant and roll up tightly. Place the eggplant rollatini into a greased 13 by 9-inch baking dish, seam side down. Evenly distribute the tomato sauce on top of the eggplant rollatini. Season with salt and pepper. Sprinkle with remaining 5 tablespoons of Parmesan cheese and bake for 15 minutes. When cooked, drizzle the top with extra-virgin olive oil.

Simple Tomato Sauce, makes 6 cups

- 1/2 cup extra-virgin olive oil
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 1 stalk celery, chopped
- 1 carrot, chopped
- Sea salt and freshly ground black pepper
- 2 (32-ounce) cans crushed tomatoes
- 2 dried bay leaves
- 4 tablespoons unsalted butter

In a large casserole pot, heat oil over medium high adding onion and garlic, saute until soft about 5 to 10 minutes. Add celery and carrots, salt and pepper. Saute until all the vegetables are soft 10 minutes. Add tomatoes and bay leaves and simmer uncovered on low heat for 1 hour or until thick. Remove bay leaves and check for seasoning. If sauce still tastes acidic, add unsalted butter, 1 tablespoon at a time to round out the flavors. Add 1/2 the tomato sauce into the bowl of a food processor or use emersion blender right in the pot. Process until smooth. Continue with remaining tomato sauce.

