



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2014 Selections

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Eggplant Involtini

Serves 4. Pair with Treasure Hunter 2012 Elephant & Castle Cabernet, Merlot, Malbec Blend

Ingredients:

- 1 large eggplant cut lengthwise into 8 slices
- salt & pepper to taste
- 1 cup whole-milk ricotta cheese
- 1/4 lb. fresh mozzarella cheese, shredded
- 4 Tbs. grated Parmigiano-Reggiano cheese
- 8 slices prosciutto
- 1 Tbs. chopped fresh flat-leaf parsley
- 3 Tbsp. Olive oil for brushing
- tomato sauce, simple recipe follows

Directions:

Trim the eggplant, then cut crosswise on the diagonal (so the slices are as wide as possible) 1/4 inch thick. Layer the slices in a colander set over a plate, sprinkling each layer with salt, and let stand for 30 minutes to drain.

Meanwhile, in a bowl, stir together the ricotta, mozzarella, 2 Tbs. of the Parmigiano-Reggiano, the parsley and pepper.

Rinse the eggplant slices quickly under cold running water and pat dry with paper towels. Brush the slices on both sides with olive oil, then arrange them in a single layer on a rimmed baking sheet.

Bake the slices until lightly browned on the bottom, about 10 minutes. Turn the slices over and continue to bake until browned on the second side and tender, 5 to 10 minutes more. Remove the eggplant from the oven. Reduce the temperature to 350°F.

Spoon a thin layer of the tomato sauce into a 9-inch square baking dish (or place rolls in round dish in a pie design). To make each eggplant roll, place a slice of prosciutto, and a spoonful of the cheese mixture over that, near one end of a slice and roll up the slice. As each roll is formed, place it seam side down in the dish. Spoon the remaining sauce over the rolls, then sprinkle evenly with the remaining 2 Tbs. Parmigiano-Reggiano.

Bake the rolls until the sauce is bubbling hot and the rolls are heated through, about 25 minutes.

Simple Tasty Sauce:

1/2 cup red wine; 1/2 tsp. crushed red pepper flakes; 2 cloves garlic, peeled; 1/2 tsp. pepper; One 28-oz. can whole peeled tomatoes in juice; 2 Tbsp. chopped fresh thyme

Roasted Tomatoes: Cooking spray; 2 c. grape tomatoes; 1 Tbsp. olive oil, 1/2 tsp. salt

For the tomatoes: Preheat the oven to 400 degrees and leave on to bake eggplant. Spray a heavy baking sheet with cooking spray. Toss the tomatoes with oil and salt and arrange in single layer on baking sheet. Roast until the skins blister and turn dark brown in places, approx. 20 minutes.

Sauce: In a blender, combine the red wine, salt, red pepper flakes, pepper, garlic, canned tomatoes and juice. Blend until smooth and pour the mixture into a medium sauce pan. Bring to a simmer over medium heat. Add the thyme and cook, stirring occasionally until the sauce thickens approx. 20 minutes. Add the grape tomatoes (if you want a smoother sauce, add the grape tomatoes to the blender).

