



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Eggplant Rollatini** (adapted from Cara's Cravings)

I just stick a pair of kitchen shears into the can of tomatoes and chop away a bit. It's coarser than a puree, but still just fine for sauce. If you want it smoother, puree the tomatoes in the food processor.

We grilled the eggplant; I haven't personally tried the roasting technique recommended in the original Gourmet recipe.

4 small Italian eggplants or 2 regular eggplants  
Kosher salt  
1 tablespoon olive oil  
2 garlic cloves, finely chopped  
¼ teaspoon dried hot red-pepper flakes  
1 (15-ounce) can diced tomatoes, chopped, undrained  
½ teaspoon salt  
¼ cup coarsely chopped fresh basil  
16 thin slices provolone cheese  
½ ounce (¼ cup) finely grated parmesan cheese

1. Peel 2 opposite long sides of each eggplant. Cut each eggplant lengthwise (to form long skinny ovals) into ½-inch slices. Sprinkle both sides of the slices with kosher salt; set aside for 30 minutes. Heat the oven to 425 degrees.
2. Heat the oil in a medium skillet over medium heat until it flows like water when the pan is tilted; add the garlic and red pepper flakes and cook, stirring constantly, until fragrant, about 30 seconds. Add the tomatoes and ½ teaspoon salt; cook, stirring occasionally, until thickened, 8-12 minutes. Remove from heat; stir in the basil.
3. Prepare a grill for direct-heat cooking over moderate heat (or line a large baking sheet with foil and heat the oven to 450 degrees). Brush any remaining salt crystals from the eggplant; pat the slices dry and spray both sides with nonstick spray. Grill the eggplant, turning once, until tender, about 4 minutes total (or bake for 20 minutes, turning once). Transfer to a work surface.
4. Top each slice of eggplant with a slice of cheese; starting at a short end, roll the eggplant and cheese into a spiral and seal with a toothpick. Repeat with the remaining eggplant and cheese. Arrange the eggplant spirals in a shallow baking pan and top with the sauce; bake until the cheese is melted, about 10 minutes.