



Eggplant Rollatini

*2 whole eggplants for 4 people
olive oil
garlic
breadcrumbs (home made seasoned)
Vila Meat market
egg*

*Tomatoes Nina (Cosco)
grated pecorino Romano
fresh basil
black pepper
Kosher salt*

To make the sauce cover the bottom of the pot with olive oil, and don't be afraid to use enough to cover the whole bottom. Brown garlic taking care not to burn. Toss in ¼ cup of grated pecorino Romano just before you add the tomatoes. Add black pepper to taste. Add your fresh basil. Cook on medium to low flame while you are preparing the eggplant slices.

Cut the top and bottom off each eggplant. Cut the eggplant in half and slice long ways in thin slices using a very sharp knife. Scramble four or five eggs in a bowl and place fresh seasoned bread crumbs in another flat dish. Dip the eggplant in the egg, then into the breadcrumbs. In a large saucepan heat the olive oil and fry to brown both sides of the eggplant then place them onto a paper towel to remove excess oil.

The filling must be homemade cheese of excellent quality to achieve the taste which is one of the most important parts,

WHERE TO BUY THE INGREDIENTS. Maria's ravioli has the best Ricotta cheese that I have ever tasted, and believe me I have tasted a lot. Start with 1 quart of ricotta cheese, then add three eggs, 1 teaspoon of salt, ½ teaspoon of black pepper, ¼ cup of grated cheese, mix with a mixer till blended together smooth.

We are ready to roll up, place a piece of eggplant flat, add a tablespoon full to the end of the eggplant, roll it up till it is completely closed, continue on with each piece. Place on a baking dish, and pour the tomatoes on top and bake about 40 minutes at 350 degrees and you are ready to serve.

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