



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

BRINJAL ROLLS

RECIPE 48/98

What you will need:

1 onion, peeled and chopped

45ml **Morgenster Extra Virgin Olive Oil**

5ml chopped garlic

400g tin of chopped tomatoes

30ml tomato paste

60ml chopped fresh basil

salt and pepper

3 medium brinjals

60g pitted **Morgenster Kalamata Black Olives**, chopped

125ml grated mozzarella

micro herbs, for garnishing

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

How to prepare:

Fry the onion for a few minutes in 15ml of the oil.

Add the garlic and cook for

5 minutes.

Stir in the tomatoes, paste and half the basil and simmer, uncovered, for 10-15 minutes until thickened.

Season to taste.

Cut each brinjal into 5-6 slices, lengthways.

Pick out the largest 12 slices.

Brush on both sides with oil and griddle in batches until browned.

Set aside.

Griddle the rest, then chop them and put them in a bowl.

Add the olives.

Add 60ml of the cooked tomato sauce to the chopped brinjals and olive mixture and stir.

Spoon half of the rest of the tomato sauce into an ovenproof dish.

Preheat oven to 200°C.

Divide the filling between the brinjal slices.

Sprinkle each with mozzarella and basil.

Roll each slice up.

Pack them in the dish, seam-side down.

Spoon the rest of the sauce over and sprinkle with the rest of the mozzarella.

Bake for 15-20 minutes, until heated through and cheese is melted.

Serve with micro herbs.

Recipe supplied by The Star, Angela Day.