



Rolled Stuffed Eggplant

1 medium size eggplant

flour

4 eggs (beaten)

1/2 - 1 cup vegetable oil

6 slices proscuitto ham (or boiled ham)

1 1/2 cups prepared tomato sauce

1/2 cup heavy cream

4 fresh basil leaves

1. Slice eggplant lengthwise (approx. 1/8" - 1/4" - 6 slices).
2. Soak in salt water 30 minutes.
3. Dry eggplant between 2 paper towels.
4. Dredge eggplant in flour, then beaten eggs.
5. Heat oil in large skillet until oil is hot enough to fry. Place eggplant in oil just until brown, flip over and brown other side. Do all 6 slices.
6. Lay eggplant flat on table. Put 1 slice of mozzarella cheese and 1 slice of proscuitto on top of eggplant. Roll eggplant.
7. Place all 6 rolls in baking dish.
8. Add tomato sauce and bake in 425o oven for 5-6 minutes or until cheese has melted inside.
9. Place eggplant on serving plate.
10. Add cream to tomato sauce in baking dish and whisk in.
11. Pour sauce over eggplant and shred fresh basil leaves over top.