

Involtini - adapted from *Feast* by Nigella Lawson

Serves 4 amply

Ingredients

2 large aubergines cut lengthways into slices about 5 mm thick (makes about 14 slices)
olive oil

1 bottle of passata

1 ball of mozzarella

Stuffing ingredients

100g feta cheese, torn into a few pieces

1 ball mozzarella, roughly chopped

25g parmesan, grated

60g pine nuts

dash of olive oil

5 tablespoons breadcrumbs

1 garlic clove, roughly chopped

zest of one lemon and 1-2 tablespoons of juice

half a large bunch of flat-leaf parsley leaves, roughly chopped

1 small red chilli, deseeded and roughly chopped

black pepper

Method

Line a grill pan with foil and as you slice the aubergines paint them on both sides with a light coating of olive oil. Place under a medium grill, turning halfway until they are cooked through (soft) and brown (not burned). If you need to do them in batches layer them between greaseproof paper to cool.

Put all the stuffing ingredients into a food processor and whizz in bursts until the filling comes together and the pine nuts are as chunky or as smooth as you like.

When the aubergine slices have cooled, lay them one at a time, larger end towards you, on your surface. Put a generous tablespoonful of filling at the broad end (I give it a pinch to make into a sausage shape). Then roll up quite tightly and place the rolls into a lightly greased ovenproof dish (seam side down) where they will fit snugly.

Pour over the passata, thinned with a little water (or a home-made tomato sauce), grind over some black pepper and salt, tear up the mozzarella and scatter over the top. Bake in a preheated oven of 190C for about 30 minutes. Rest for at least 10 minutes before serving.

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