

# Baked Eggplant Rollatini: A Classic Italian Delight

Classic Italian Eggplant Rollatini with creamy ricotta filling, marinara sauce, and melted mozzarella. A perfect vegetarian main dish recipe.

30 min

PREP

25 min

COOK

55 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 2 eggplant
- 2 cup ricotta cheese
- 1 cup parmesan cheese
- 1 egg
- 2 cup marinara sauce
- 1 cup mozzarella cheese
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Prepare the eggplant

Preheat oven to 190°C (375°F). Slice 2 eggplants lengthwise into 6mm (¼-inch) thick slices. Sprinkle both sides generously with salt and lay on paper towels for 30 minutes to draw out moisture.

2 Rinse eggplant slices under cold water and pat completely dry with paper towels. Preheat grill or broiler to medium-high heat.

3 Grill or broil eggplant slices for 2-3 minutes per side until tender and lightly golden with visible grill marks. Transfer to a plate and set aside to cool.

### 4 Make the ricotta filling

Combine 2 cups ricotta cheese, ½ cup grated Parmesan cheese, and 1 egg in a large bowl. Season with 1 teaspoon salt and 1 teaspoon black pepper. Mix until smooth and well combined.

## 5 Assemble the rollatini

Spread ½ cup marinara sauce evenly across the bottom of a 23x33cm (9x13-inch) baking dish.

6 Place 2-3 tablespoons ricotta mixture at one end of each eggplant slice. Roll up tightly from the filled end, keeping seam side down.

7 Arrange rolled eggplant seam-side down in the prepared baking dish in a single layer.

## 8 Add sauce and cheese

Spoon remaining 1½ cups marinara sauce evenly over the eggplant rolls. Sprinkle 1 cup mozzarella cheese and remaining ½ cup Parmesan cheese over the top.

## 9 Bake the rollatini

Cover tightly with aluminum foil and bake for 20 minutes. Remove foil and continue baking 10-15 minutes until cheese is bubbly and golden brown on top.

10 Remove from oven and let rest 5 minutes before serving. Garnish with fresh basil leaves if desired.

## Tips

Choose firm, glossy eggplants that feel heavy for their size with smooth, unblemished skin for the best texture and flavor.

Salt eggplant slices generously and let them drain for 30 minutes to remove bitterness and excess moisture that could make the dish soggy.

Slice eggplant lengthwise into even ¼-inch thick pieces using a sharp knife or mandoline for consistent cooking and easy rolling.

Grill or broil eggplant slices until tender but not mushy - they should have light golden marks and be pliable enough to roll without breaking.

Don't overfill the eggplant rolls with ricotta mixture, as this can cause them to burst open during baking and create a messy presentation.

Spread a thin layer of marinara sauce on the baking dish bottom to prevent sticking and add extra flavor to the finished dish.

Cover with foil during the first part of baking to prevent the cheese from browning too quickly, then remove foil for the last 10 minutes for golden color.

Let the rollatini rest for 5-10 minutes after baking to allow the cheese to set slightly, making them easier to serve and preventing burns from hot filling.