



WINERY & VINEYARDS™

*Melanzane Involcini (Rolled Eggplant Bundles with Pasta Filling)*  
*To Accompany Alma Rosa 2006 Pinot Gris Santa Barbara County*  
*By Chris Burroughs, Tasting Room Manager*

*For the Eggplant bundles:*

1 large eggplant cut lengthwise into ¼” slices  
1 small onion, chopped finely  
2 cloves garlic, minced  
1 cup assorted cheeses, grated (Fontina, Parmesan, jack, about half soft cheese and half hard cheese)  
½ cup oil-cured sun dried tomatoes, drained and minced  
¼ pound diced Prosciutto  
½ pound Angel Hair pasta, cooked al dente salt  
red pepper flakes

*For the sauce:*

1 red pepper, roasted, skinned and seeded  
2 shallots, chopped  
¼ cup white wine  
½ cup half & half  
salt

Brush eggplant slices on both sides with olive oil, sprinkle with salt and pepper, and place them on a cookie sheet. Bake in a 350 degree oven for 10-12 minutes, just until they're soft. Set aside. Boil the Angel Hair pasta until al dente. It will cook more in the oven, so undercook for a minute or so. Drain. Soften the chopped onion in 2 tablespoons of olive oil with the Prosciutto until the onion begins to turn golden. Add the garlic and stir for 3 more minutes. Remove from the heat and scrape into a large mixing bowl. Stir in the cooked pasta, the cheeses, the sun dried tomatoes, the salt and red pepper flakes. Mix well.

Place a handful of the pasta mixture across one short end of an eggplant slice, and roll the eggplant into a tube. Place the bundle seam side down in an oiled 9 x 13 pyrex dish. Prepare the remaining eggplant slices the same way. Cover the baking dish tightly with foil. Place the baking dish in a preheated 350 degree oven for 15 minutes. Meanwhile, sauté the shallots in olive oil until soft, add the wine and reduce by ½. Put this in a blender with the roasted bell pepper and salt to taste. With the blender running, add the half and half. (Adjust amount for consistency). After the eggplant has baked for 15 minutes, remove foil and cover the bundles with the red pepper sauce. Cover the dish again and return to the oven for 10 more minutes. Sprinkle each bundle with additional Parmesan cheese. Broil briefly to brown and serve. Serves 4.