

Egg Plant & Goat Cheese Cannelloni

What You'll Need

Eggplant Sheets

- > 1 large Red Sun Farms eggplant (16 thin slices needed)
- > 1 cup all-purpose flour
- > 2 larger eggs
- > ¼ cup grated parmesan cheese
- > kosher salt and black pepper, to taste

Goat Cheese Filling

- > 16 oz goat cheese (soft)
- > 4 oz steamed, chilled & pressed & chopped spinach
- > 1 tbsp chives, snipped
- > 1 tbsp chiffonade basil
- > Roman artichoke scraps, chopped as needed
- > Kosher salt and black pepper, to taste

Red Pepper Coulis

- > 9 oz olive oil
- > 2 garlic cloves, sliced
- > 1 small shallot, sliced
- > 1 tsp granulated sugar
- > 1 tbsp tomato paste
- > 4 oz dry white wine
- > 2 oz water
- > Sherry vinegar, to taste
- > Kosher salt and black pepper, to taste
- > 2 red Red Sun Farms sweet bell pepper, diced small



Sachet

Black Pepper

- > Whole coriander
- > Eggplant Sheet
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- > 1 Slice the eggplant 1/16 of an inch on a meat slicer.
- > 2. Season with salt and pepper to taste.

3. Pre-heat large Teflon skillet on medium with a touch of olive oil.

4. Mix the eggs and parmesan cheese together to form a loose batter.

- > 5. Dip the eggplant in flour, pat off excess.
- > 6. Dip in batter.
- > 7. Dip in flour.

8. Gently pan fry until golden brown and delicious.

9. Reserve water, reserve for later use.

10. Reserve Warm Tempura Artichoke Hearts

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