

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 Steaks
- › Whole fennel
- › 1 Slice the eggplant 1/16 of an inch on a meat slicer.
- › Fennel seed
- › 2. Season with salt and pepper to taste.
- › 3. Pre-heat large Teflon skillet on medium with a touch of olive oil.

Tempura Artichoke Hearts

- › 4. Mix the eggs and parmesan cheese together to form a loose batter.
- › 5. Dip the eggplant in flour, pat off excess.
- › 6. Dip the eggplant into the egg batter, shake off excess.
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Goat Cheese Filling

- › 1. In a Kitchen Aid mixer add all ingredients and process until well incorporated.
- › 2. Check filling for seasoning.
- › 3. Place in pastry bag and cut one inch opening at closed end.
- › 4. Reserve at room temperature

Red Pepper Coulis

- › 1. Pre-heat a medium sauce pot on medium high heat.
- › 2. Add 1 ounce of olive oil.
- › 3. When pan is hot, add bell peppers and cook with no color until soft.
- › 4. Add garlic and shallot ; sweat until tender.
- › 5. Add sugar and stir until dissolved and becomes slightly tacky.
- › 6. Add tomato paste and mix well.

Reserve Warm Tempura Artichoke Hearts

- › 7. Add white wine and sachet.
- › 8. Reduce by half.
- › 9. Add water and check seasoning; adjust as needed.
- › 10. Simmer for 15 minutes.
- › 11. Remove sachet.
- › 12. Place bell pepper mixture in a vita mix blender and liquidize until completely smooth.
- › 13. Emulsify in remaining olive oil, and season with sherry vinegar to taste.

Reserve Warm Tempura Artichoke Hearts

- › 1. Mix cornstarch and all-purpose flour together.
- › 2. Add seltzer water to form semi-thick batter.
- › 3. Dip artichokes in batter with a tooth pinch and fry at 350 degrees until golden brown and delicious.

Presentation

- › 1. Lay eggplant sheets out on a clean work surface.
- › 2. Pipe filling going across the eggplant and roll into the shape of a cannelloni.
- › 3. Bake in 350 degrees oven for 10 minutes.
- › 4. Optional garnishes could be a favorite salad, grilled bread, or balsamic reduction.