

# Grilled eggplant rolls, fresh cheese, sherry reduction |

## Recipe for 12 Tapas

### Description

### Note

Don't overcook the eggplants; if they are too mushy you won't be able to roll them.

### Ingredients

#### Eggplants

- 2 Unit(s) Eggplant
- 100 Ml Olive oil
- 2 Clove(s) Garlic
- 6 Sprig(s) Thyme
  
- Salt and pepper

#### Croutons

- 1 Unit(s) Baguette
  
- Salt and pepper

#### Ricotta cheese

- 400 Gr Ricotta
- 6 Sprig(s) Coriander
- 0.50 Tsp Cayenne pepper
  
- Salt and pepper

#### Sherry reduction

- 200 Ml Xérès vinegar
- 50 Gr Sugar
  
- Salt and pepper

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven or BBQ** at **400 F°**

#### Eggplants

Using a bread knife, slice 5mm thick slices of eggplants.

Chop the thyme and the garlic, Mix them with oil and spray the eggplants. Let marinate for few minutes and bake on the grill. After 30 seconds, you can create the criss-cross by rotating the eggplants 90 degrees prior to turning them over.

#### Fresh cheese

Chop the cilantro and mix it with the ricotta cheese and Cayenne pepper.

#### Croutons

Slice nice thin slices of bread, season with salt and pepper, pour a dash of olive oil and bake for 5 minutes in the oven or on your grill.

#### Sherry reduction

In a pot, bring to a boil the vinegar with sugar. Keep boiling for few minutes. Take a spoon, immerse it in the sauce and turn it over with the back of the spoon facing you. Run your index finger down the spoon. If you end up with a clean line down the middle, your caramel is ready. Be careful it might be hot so you can use another spoon instead of your finger!

Let cool down for 5 minutes.

### Plating

Using a pastry bag, make some cheese rolls.

Put a roll on top of an eggplant slice and roll the slice around it. Put the roll on a crouton and pour a dash of caramel on it.

**Bon appétit!**