

Aubergine rolls *(Appetizers)*



Preparation

Cut the aubergine into slices and let them drain sprinkled with salt for a half hour. Then dry them with a paper towel, dust them in flour and fry. Make the rolls by laying a piece of 'scamorza' cheese and a piece of ham on each slice. Roll them up. Fry the rolls for 10 minutes so as to melt the cheese. Alternatively you can cook the rolls in the oven for 10 minutes.

Tips

If you want to make the rolls less 'heavy' you can grill them instead of frying them.

Trivia

In Italian cuisine, 'roll' is translated by 'Involtino' which refers to virtually any type of food rolled up and filled.

Information

Preparation 30 minutes

Total Time 20 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Aubergine (Two aubergines)

Scamorza cheese 150 grams (In slices)

Cooked ham 150 grams

Oil

Salt