

# Ratatouille rolls with fresh cheese



## **Ingredients:**

- 1 zucchini
- 1 eggplant
- 250 ml (8,5 oz) tomato sauce
- carrots
- fresh cheese (see recipe p.5)
- mozzarella (see recipe p.14)
- red pepper
- olive oil
- salt and pepper
- fresh oregano

## **Ratatouille rolls preparation steps**

Cut the eggplant and zucchini to slices and quickly fry them in the pan on both sides on few drops of oil. Cut the carrots and red pepper to stripes and fry them quickly in the pan. The veggies still have to be crispy. Cut the fresh cheese to stripes.

Grease the baking pan or use baking paper and start assembling the ratatouille. On each slice of eggplant or zucchini put the fried vegetables and few stripes of cheese then roll them. You can buy fresh cheese or make it yourself – see recipe [here](#).

Use the appropriate amount of filling for each slice of eggplant. If you have bigger eggplants, you can put more filling in. Pour the tomato sauce into the pan then put in the ratatouille rolls. Top with grated mozzarella and bake on 220 °C (430 °F) for 20-30 minutes until the mozzarella gets golden brown colour.

**Products used to prepare this recipe:**



## [Sea salt](#)

[Buy on Kefirko.com](https://www.kefirko.com)



## **Cheese Maker**

[Buy on Kefirko.com](https://kefirko.com)



## **Mandoline Slicer**

[Buy on Kefirko.com](http://Kefirko.com)



## [Organic Black Pepper](#)

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