# Egg Plant & Goat Cheese Cannelloni



This is a veggie twist on a traditional Italian dish. What is better then eggplant and goat cheese? Stuffed eggplant with goat cheese, red pepper coulis and tempera artichoke hearts. A dish packed full of flavor and excitement.

## Timing

| Prep time | Total time | Skill level |
| --- | --- | --- |
| | | **Hard** |

## 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
- 1small 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 peppercorns
- Whole coriander
- Whole toasted
- Fennel seed
- Fresh basil
- Bay leaf

### Tempura Artichoke Hearts

- 1 16oz. container of grilled roman artichoke hearts (trimmed to 2 inches and cut in quarters)
- 1 cup corn starch
- 1 cup all purpose flour
- Seltzer water, as needed
- Kosher salt and black pepper to taste

## Directions

Eggplant Sheets

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 the floured eggplant into the egg batter, shake off excess.
7. Gently pan fry until golden brown and delicious.
8. Reserve at room temp for later use.

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.
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.