



*A Live Simply Vegetarian Recipe
From Sue S*

AUBERGINE CANNELLONI

Ingredients:

3 aubergines, preferably long thin ones
3 x 150 g pkts mozzarella cheese
4 tbsp. pesto
50 - 75 g Cheddar cheese grated
350 g jar tomato pasta sauce
a little olive oil
salt and pepper

Set the oven temperature to 200 C, 400 F, Mark 6

Serves 6

Method:

Cut aubergines lengthwise into thin slices (about 18 slices).

Brush the slices with a little oil.

Grill them very lightly in batches just enough to soften them. Or heat them gently on the hob in a non-stick pan.

Spread the pesto thinly on the aubergine slices.

Cut the mozzarella into thin slices and put a couple on each piece of aubergine.

Sprinkle with a little grated cheddar.

Now carefully roll up each aubergine slice and place closely together, seam side down, on a lightly oiled oven proof dish.

Spoon the tomato sauce over the little rolls and sprinkle the remaining cheddar on top.

Bake at 200 C, 400 F, Mark 6 for 20 - 25 mins.

This recipe is based on the "Good Housekeeping Step-by-Step Vegetarian Cookbook"

The original recipe refers to a homemade tomato sauce. For speed and simplicity I generally use a ready made one.

I have been a vegetarian for 50 years and brought up a family that way, so I have loads of experience and vegetarian cookery books if you need more recipes or help.