KIKKOMAN

Roasted aubergine rolls with ricotta

Total time **50 mins** **15 mins** preparation time **25 mins** cooking time **10 mins** cooling time

Nutritional facts (per portion):
2,259 kJ / 545 kcal

Fat: **52 g** Protein: **11 g**
Carbohydrates: **12 g**

INGREDIENTS

6 portion(s)

2	aubergines, medium
100 ml	olive oil
1 pinch	of salt
250 g	ricotta
100 g	walnuts, chopped
30 ml	rose water
1	garlic clove, peeled and crushed
3 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
1 tbsp	pistachios, chopped
	Black pepper, to taste

PREPARATION

Step 1

2 aubergines, medium - **100 ml** olive oil - **1 pinch** of salt - Black pepper, to taste
Wash the aubergines and slice lengthways into slices about 1 cm thick. Arrange the slices on a lined baking tray. Brush both sides generously with the olive oil, then season with the salt and pepper. Roast in a preheated oven at 200 °C for 20–25 minutes until tender and golden at the edges. Remove from the oven and leave to cool.

Step 2

250 g ricotta - **100 g** walnuts, chopped - **30 ml** rose water - **1** garlic clove, peeled and crushed - **3 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - Black pepper, to taste
Place the ricotta in a bowl. Add the chopped walnuts, crushed garlic and rose water. Season with the black pepper and Kikkoman Less Salt Soy Sauce and mix thoroughly until smooth.

Step 3

1 tbsp pistachios, chopped
Spoon the mixture from Step 2 onto the roasted aubergine slices from Step 1, then roll them into neat rolls. Serve at room temperature, sprinkled with the chopped pistachios.