



JERNEJ KITCHEN

ZUCCHINI ROLL UPS

Zucchini Roll-Ups or Involtini is a simple zucchini recipe. Stuff the zucchini with ricotta and mascarpone, roll it, and bake it in fresh tomato sauce.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	40	MINUTES

ZUCCHINI ROLL UPS

- 3 large zucchini
- 1/4 tsp salt, for zucchini
- 5 sun-dried tomatoes
- 2 garlic cloves
- 2 tbsp shredded parmesan cheese, for filling
- 100 g (1/2 cup) ricotta
- 100 g (1/2 cup) mascarpone cheese
- 2 tbsp breadcrumbs, for filling
- 500 g (2 cups) tomato passata
- 1 tsp olive oil, for sauce
- 1 tsp oregano
- 1/4 tsp salt, for sauce
- 1 tsp breadcrumbs, for topping
- 1 tbsp shredded Parmesan cheese, for topping
- 70 g (2.5 oz) mozzarella, cut into cubes
- basil leaves, to serve
- 1 tbsp olive oil, for baking

PREPARATION

Set a rack in the middle of the oven and preheat it to 220 °C / 430 °F. Prepare a large cast iron pan or a medium baking dish. Using a mandoline slicer, cut the zucchini into thin slices (2 mm). We will need 32 equally-sized slices. Place the leftovers (small chunks) aside for the filling. Place the zucchini slices into a deep baking pan. Season with salt and set aside for 5 - 10 minutes to release the water.

FILLING

Add the leftover zucchini, sun-dried tomatoes, peeled garlic cloves, and shredded parmesan to a food chopper or a blender. Mix into a pesto. In a bowl, stir to combine ricotta, mascarpone, and the pesto with a spatula. Stir in the breadcrumbs and set aside.

SAUCE

In a bowl, combine the tomato sauce, olive oil, oregano, and salt. Pour the sauce into a cast iron pan or a medium baking dish.

ZUCCHINI

Dry the zucchini using a paper towel. Place a large (grill) pan over medium heat. Add a few zucchini slices (ensure they stay in a single layer). Grill them on each side for a couple of seconds until golden. Don't add any oil.

ZUCCHINI ROLL UPS

Place one strip of zucchini on top of the other to get two layers. Add a generous teaspoon of the filling at the bottom of the strip and roll it into a zucchini roll-up. Place the roll-ups into

Sponsored the prepared baking dish (or pan) with the tomato sauce seam-

TOOLS AND EQUIPEMENT

medium baking dish or cast iron pan
mandolin slicer
deep baking dish
food chopper or blender
large (grill) pan
bowl

side down. Repeat the process until you use all the ingredients. Sprinkle the roll-ups with breadcrumbs and shredded parmesan cheese. Place a small cube of mozzarella cheese on top of each roll. Sprinkle with fresh basil, drizzle with olive oil, and place in the pan.

BAKE AND SERVE

Bake the Zucchini Roll-Ups on the middle rack for 15 - 20 minutes, or until beautifully golden and the mozzarella melts. For the last 3 - 4 minutes of baking, change the oven settings to high broil so the mozzarella becomes golden and delicious. Remove from the oven, divide between four plates, and serve with your favorite side dish or bread.