



AUBERGINE AND PROSCIUTTO INVOLTINI WITH SPINACH, RICOTTA AND SUN-DRIED TOMATO

— with *Spier Signature Cabernet Sauvignon* —

These vegetable and cheese rolls are packed with flavour and make an elegant starter. You can also cut them into smaller sections for a crowd-pleasing canapé. The prosciutto adds a wonderful smokiness, but if you prefer a completely meatless option, dredge the rolls without prosciutto into seasoned flour, and pan-fry in butter until golden brown.

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Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

- 2-3 large aubergines, cut lengthways into thin slices, 5-8mm thick
- olive oil
- salt and pepper
- 1 cup ricotta cheese
- 1/2 cup parmesan cheese, finely grated
- 15 ml lemon zest, finely grated
- about 8-12 thin slices of prosciutto
- a small bunch of baby spinach leaves
- about 12 sun-dried tomatoes in oil, sliced
- 60g butter, for frying
- 15-30ml (1-2 tablespoons) capers
- a handful of Italian parsley, roughly chopped, for serving

SERVES
4-6

METHOD

Prepare the aubergines:

Preheat the oven to 220°C. On a large oiled tray, arrange the sliced aubergines, drizzle with more olive oil and season with salt and pepper. Roast for 15 minutes or until soft but not too dark. Remove and set aside to cool.

Prepare the stuffing:

In a small mixing bowl, mix the ricotta, parmesan, lemon zest. Season with salt and pepper and set aside.

Assemble the involtini:

Lay out the slices of prosciutto on a clean working surface. Top each with a roasted slice of aubergine, then with a few spinach leaves. Place a tablespoon of the ricotta mixture on one end, along with some sun-dried tomato slices, then roll each one up tightly into a little log. Heat the butter in a large pan, then fry the involtini on all sides until golden brown. Add the capers right at the end and fry until fragrant.

Serve hot, scattered with parsley and fried capers.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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