



Tuscan Stuffed Pastry Roll



Ingredients

Eggplant (1 whole)

Mozzarella (1lb shredded)

Parmesan Cheese (2 cups shredded)

3 Roasted peppers

Red pepper (1/2)

Olives (3/4 cup pitted)

Tomatoes (2)

Lemon (1 whole lemon zest)

Pancetta (1/2lb)

Garlic (4 cloves minced)

Salt (just a pinch) and pepper (1 tsp)

Olive oil (2 tbsp)

Pizza dough (1lb)

How to Prepare

First, prep eggplant by cutting the top off and cutting it into cubes. In a medium frying pan, add in olive oil, pancetta, and salt and pepper and stir. On low to medium heat, let eggplant and pancetta cook. Preheat oven to 375 degrees. Next, take the roasted peppers and cut into cubes. Then, take the tomatoes and remove the watery insides and then cube. Take garlic and place in a mincer and mince up the 4 cloves of garlic. Then, remove the seeds from the red pepper and finely chop it up. Take the lemon and zest the entire thing. After lemon is zested, cut in half and save. Add the zest, garlic and red pepper into the pancetta and eggplant. Stir together and let cook for a few more minutes. Then move everything over to one side of the pan, and juice the half of the lemon over the empty side of the pan. Turn off heat, and add the hot ingredients to the roasted peppers and tomatoes. On a baking sheet, add a piece of parchment paper and pour a little drizzle of olive oil over the top and spread. Add pizza dough on top and spread out. Add vegetables on top, and add cheeses. Using the parchment paper, roll up the dough. Make sure to put the seam-side down so it won't open. Place in oven for 15-25 minutes, remove once golden brown. Enjoy!

THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOFOWSKI

Bon Appétit!