



LANCEWOOD® AUBERGINE ROLLS WITH CREAM CHEESE & SPINACH STUFFING

SERVES: 12

LANCEWOOD® PRODUCTS

- Medium Fat Cream Cheese FSI
- Medium Fat Plain Cream Cheese

INGREDIENTS

Aubergine slices:

2 aubergines, sliced lengthways into 5 mm slices

Juice and zest of 2 lemons

125 ml olive oil

30 ml freshly chopped thyme

2 cloves garlic, crushed

Extra olive oil for frying

Cream cheese filling:

1 red pepper, roasted, skin removed and finely chopped

2 x 230 g **LANCEWOOD® Medium Fat Cream Cheese Plain**

2 x 250 ml shredded spinach, tightly packed

1 small clove garlic, crushed

Salt and freshly ground black pepper to taste

To serve:

Chopped spring onions and olive oil

METHOD

Aubergine slices:

Mix the juice and zest of the lemons, the olive oil, thyme and garlic together. Marinade the sliced aubergines in the mixture for about 2 hours - turning them over every now and again. Heat a little oil in a heavy based pan and fry until soft and golden in both sides. Set aside to cool.

Cream cheese filling:

Mix all the ingredients for the filling together until well combined. Spread onto the prepared aubergine slices and roll up.

To serve:

Arrange the rolls on a platter and sprinkle chopped spring onions over. Drizzle with a little olive oil just before serving.