

# Eggplant and Zucchini Wrap

FRESCO by Scotto

*6-8 servings*

## INGREDIENTS

### ***Cheese mixture***

- 2 pounds fresh ricotta cheese
- 2 pounds fresh mozzarella cheese
- 1/2 pound grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 4 eggs
- Salt and pepper to taste

### ***Eggplant and zucchini***

- 2 eggplants, peeled
- 4 zucchini
- 4 cups all-purpose flour
- 4 eggs
- 4 cups breadcrumbs (store bought)
- 1 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- Salt and pepper
- 2 quarts extra-virgin olive oil
- 5 cups tomato sauce

## DIRECTIONS

1. In a large bowl, combine the ricotta, mozzarella, Parmesan, parsley, and eggs. Mix well and season with salt and pepper to taste. Refrigerate briefly to make the mixture firm.
2. Slice the eggplants and zucchini into 1/4 inch thick slices. Set the zucchini aside.
3. In one shallow bowl, place the flour. In a second bowl, beat the eggs with a fork until blended. In a third bowl, mix the breadcrumbs, cheese, parsley, salt, and pepper. Line up the bowls on a work surface.
4. One at a time, carefully dip the eggplant and zucchini slices first into the flour, making sure both sides are covered; then into the egg mixture; and finally into the breadcrumb mixture. Coat both sides very well, and gently tap off any excess coating. Transfer to a large plate and season with salt and pepper.
5. In a large, heavy skillet over medium heat, heat the olive oil. Add the zucchini and eggplant and sauté on both sides until golden brown, about 3 minutes, making sure that they are cooked all the way through and soft. Try not to crowd the pan and fry eggplant first. Place the cooked eggplant and zucchini on paper towels to drain off the excess oil.
6. Preheat the oven to 450°. In a large 9 X 13 baking pan, add 1 cup tomato sauce, a layer 1/4 eggplant and zucchini, and top with a layer of 1/4 cheese mixture. Repeat the process one more time. Top with a layer of tomato sauce and sprinkle with 1/2 cup Parmesan cheese.
7. Bake for 20 minutes, or until golden brown, set aside.

### **To Assemble Wrap:**

1. Cut a 3x3-inch square of the eggplant and zucchini and place on wrap.
2. Wrap and enjoy.