

AUBERGINE ROLLS

First, prepare a paste by grinding the almonds and cinnamon and gradually adding the orange blossom water until homogeneous and creamy mixture is obtained.

Slice the aubergines and fry them in oil until soft. Put them on absorbent paper to drain the excess of oil.

Stuff the aubergine slices with the almond paste and form into rolls, drizzle with honey to taste and bake for ten minutes at 180°C.

Ingredients:

250 gr.almonds

500ml orange blossom water

250 gr. Aubergine

1 spoonful cinnamon

Oil

Honey



MARIA JESÚS PONCE GUITART.