

---

**From:** [REDACTED] <[REDACTED]>  
**Sent:** Thursday, February 23, 2012 4:46 AM  
**To:** [REDACTED]  
**Subject:** Re:

thanks..

It was totally my idea. I tried a different recipe I found online, but I fear it will not live up to your standard.  
did you have the talk with the boy?

On Feb 22, 2012, at 11:43 PM, adia wrote:

Ok, Is this your idea or J's?

The recipe was from [REDACTED]  
This is what she wrote in 2006:

I don't know the exact measurements of the ingredients but I believe the recipe goes something like this...

Select long thin eggplants that feel light. (You don't want seeds)  
Remove stems and tips and cut them lengthwise in thin slices – ¼ inch thick

Salt each slice lightly on both sides, place them on paper towels to drain.  
Put a heavy weight on top of the sliced layers of eggplant and let stand in refrigerator, preferably overnight.

Next day remove eggplant and allow to reach room temperature.  
Simultaneously heat about 1 inch of vegetable oil in deep frying pan and do the following:  
Beat 6 eggs in bowl.  
Place Wondra flour on a plate. Dip each slice in the beaten eggs and let drip free of eggs. Dredge in flour. Shake excess off.

Oil has to be very hot about 350 degrees or the eggplant will get soggy instead of crispy.  
Place eggplant slices into oil. Make sure to use a spatula because a fork will crack the eggplant and allow the oil to seep in. Turn slices over when one side is golden and the eggplant appears stiff. Remove when both sides are golden.  
Drain oil from eggplant by placing on paper towels.  
Allow eggplant to cool down. Add tomato sauce to each piece of eggplant so it gets absorbed.

Mix ricotta cheese, mozzarella, eggs, grated cheese (Locatelli) a little salt and black pepper into a big bowl.  
Make the mixture somewhat firm. Put a thin coat of the cheese mixture on each slice.  
Roll each slice in jelly roll fashion. Place a toothpick in to keep it together.  
Preheat oven to 350 degrees  
Add tomato sauce just to cover the bottom of a roasting pan. Place each eggplant rollatini in an array in pan with a small amount of sauce on top.  
Cover roasting pan with aluminum paper and cook about 30 minutes, removing aluminum cover last 5 minutes.

=div style="font-size: 10pt; font-family: arial, helvetica, =ans-serif; ">

---

From: [REDACTED] <[REDACTED]>  
To: [REDACTED] <[REDACTED]>  
=b>Sent: Wednesday, =ebruary 22, 2012 12:37 PM  
Subject:

Hey dude.. hope you had a good day yesterday.

would you be able to =end me the recipe for the eggplant rollotini you make? we are on the =anch and of course  
no chef and I don't want to starve to death! I'd =ike to try and make something we will all eat..

=/div>

=