



## Consejo del chef

Serve with your favourite sauce —we have chosen yoghurt sauce with curry.

## Raciones para 2

1/2 Aubergine, medium size

100 gr 1 Piece of cabbage

100 gr Assorted mushrooms to taste

Bunch of fresh parsley

1 Clove of garlic

Salt and pepper

Olive oil

- 1 First, we will make the filling. Chop the cabbage and mushrooms finely. Stir-fry in a skillet with a dash of oil, salt, and pepper, until tender. Add garlic and parsley, both finely chopped too, cook for five more minutes, and stir to make a paste. Set aside.
- 2 Cut the aubergine into very thin slices (you can use a mandoline) and cook them on the grill until golden brown.
- 3 Place a bit of the filling on each aubergine slice and roll them up.
- 4 Assemble the involtini on a large dish with a bed of spinach and pumpkin seeds.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/involtini-berenjena-rellenos-setas-grill/>

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