

# Ratatouille Lasagna Roll-ups – Comfort du Jour

On a recent visit to the farmers' market, I picked up everything I needed for a new batch of ratatouille. And then I turned it into lasagna!

My culinary muse made me do it. I figured that I could infuse my herbs de Provence seasoning into a ricotta mixture with lemon zest and some grated cheese and that it would be the “glue” to hold the classic ratatouille ingredients together inside a rolled-up lasagna noodle. The eggplant and zucchini would be sliced and roasted, and the red pepper would be worked into the sauce. This is how my mind sees a pile of ingredients, and the end result was exactly as I had imagined, both visually and in perfect summer flavor.

## INGREDIENTS

2 slender eggplant (Japanese-style or “millionaire” variety)  
1 fairly large zucchini  
1 red bell pepper  
2 fresh leeks (white and pale green parts)  
15 oz. container whole milk ricotta  
1 egg yolk  
1 tsp. lemon zest  
1/2 tsp. herbs de Provence seasoning  
1/3 cup finely grated [parm-romano blend](#)  
3 cloves fresh garlic, finely chopped  
15 oz. can whole, peeled tomatoes in puree  
1/4 cup dry white wine or vermouth  
1 Tbsp. honey  
6 regular lasagna noodles

Of course, you will also need some extra virgin olive oil, salt and pepper

## \*NOTE

There are many steps in this recipe, but it is not difficult. It is best to have each component of the dish completed before you cook the lasagna noodles for assembly of the dish. I recommend reading through the entire instructions before beginning, and consider doing some of the steps a day ahead.

## INSTRUCTIONS

### EGGPLANT AND ZUCCHINI

Prepare the eggplant and zucchini for roasting: wash and slice, and then salt both sides of the slices and layer them in double thickness paper towels, to draw out excess moisture. Cut the eggplant into 1/2" slices, and the zucchini into 1/4" slices. Let it rest at least 30 minutes, then wipe off the salt and arrange on a parchment-lined baking sheet. Spray or brush all slices with olive oil, season with black pepper and roast at 350° F until soft and lightly browned.

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## RED BELL PEPPER

Cut the pepper into segments and remove the seeds and membranes. Place on a parchment-lined baking sheet (skin side up) and press to flatten the pieces. Broil on low setting until the skin is lightly but evenly charred. Transfer the pepper pieces to a bowl covered with foil and let it sit about 20 minutes, then peel away the blistered skin.

## LEEKS

Prep the leeks: trim and wash, slice into rounds or split lengthwise and slice into half-moons. Put them in a large bowl and run plenty of cold water over them, massaging with your hands to break apart the rings. Allow them to float in the water for at least 20 minutes, and let any gritty or sandy residue between the layers sink to the bottom. Carefully scoop them onto layers of paper towel and pat completely dry. Sauté the leeks in olive oil until softened and lightly browned.

## RICOTTA FILLING

Drain the ricotta in a mesh strainer over a large bowl for at least 30 minutes or up to an hour. Discard the excess whey or save it for another use. Combine the drained ricotta with the egg yolk, lemon zest, black pepper, herbs de Provence and parm-romano blend cheese. Set aside or refrigerate until ready to assemble the roll-ups.

## TOMATO-RED PEPPER SAUCE

In a heavy-bottomed saucepan, heat olive oil over medium-low heat. Add garlic and a pinch of salt and cook until softened. Add the tomatoes and juice from the can and use a wooden utensil to break up the tomatoes. Allow this to simmer several minutes until bubbly. Add white wine or vermouth and simmer several minutes more to evaporate the alcohol. When sauce is thickened and reduced, remove from heat and let it cool about 20 minutes. Process in a blender or food processor, along with the roasted red pepper. Stir in honey.

## ASSEMBLY AND BAKING

Preheat oven to 350° F.

Par-cook the lasagna noodles until they are soft and flexible enough to roll up, but not limp, as they will continue to cook in the sauce while baking. Carefully arrange the noodles on a parchment-lined baking sheet to cool. Spread about 3 tablespoons of the ricotta mixture onto each noodle, layer with the eggplant, zucchini and leeks and roll up individually. Place the rolls flat (not curled edges upward, or the ricotta filling will seep out) into a glass baking dish that is coated with a thin layer of sauce. Cover the rolls with the sauce.

Bake, covered with foil, at 350° F for about 50 minutes. Cool slightly and serve with a sprinkle of chopped parsley.