



Eggplant Rolls with Spicy Tomato Sauce

Ingredients:

1 garlic clove, minced	1 (1 1/4-lb) eggplant
1/4 teaspoon dried hot red pepper flakes	12 1/2 oz ricotta (preferably fresh; 1 1/2 cups)
7 tablespoons olive oil	1 1/2 oz finely grated Parmigiano-Reggiano (1/2 cup)
1 1/2 lb plum tomatoes, chopped	3 tablespoons finely chopped fresh basil
1/2 teaspoon sugar	1/4 teaspoon black pepper
1 teaspoon salt	

Preparation:

* Special equipment: a well-seasoned ridged grill pan or a gas grill (see cooks' note, below)

Make sauce:

Cook garlic and red pepper flakes in 1 tablespoon oil in a 2-quart heavy saucepan over moderate heat, stirring, until garlic is golden, about 30 seconds. Add tomatoes, sugar, and 1/2 teaspoon salt and simmer, uncovered, stirring occasionally, until slightly thickened, 15 to 20 minutes.

Grill eggplant while sauce cooks:

Heat grill pan over high heat until hot.

Peel 2-inch-wide strips of skin from opposite sides of eggplant and discard. Holding a knife parallel to a peeled side, cut eggplant lengthwise into 8 (1/3-inch-thick) slices. Brush both sides of slices with 3 tablespoons oil (total), then season with salt and pepper.

Grill slices in batches, turning over once and brushing grilled sides with some of remaining oil, until golden brown and tender, about 4 minutes, then transfer to a tray.

Assemble eggplant rolls:

Stir together cheeses, 2 tablespoons basil, pepper, and remaining salt. Divide cheese mixture among slices (3 to 4 tablespoons per slice), leaving an 1/8-inch border along edge. Roll up each slice, beginning with a short end, and serve rolls topped with sauce and sprinkled with remaining basil.

Cooks' note: •Eggplant can be grilled using a gas grill. Preheat all burners on high, covered, 10 minutes, then reduce heat to medium. Grill eggplant on lightly oiled grill rack, covered with lid, turning over once, until tender and grill marks appear, 4 to 5 minutes total.