



ZUCCHINI ROLL-UPS

INGREDIENTS

- 5-6 large zucchini – cut into thin slices lengthwise
 - 20-24 slices of speck (thinly sliced) – eliminate for vegetarian option
 - 6 leaves of basil – chopped for topping
 - 2 tablespoons of Parmesan for topping
 - Salt
 - Kitchen76 olive oil
 - Chili flakes
- Sauce:
- 800 grams plum tomato can
 - 3 garlic cloves
- Stuffing:
- 500 grams ricotta (drain)
 - ½ cup grated mozzarella
 - Kitchen76 olive oil
 - 2 tablespoons of parsley
 - 5 tablespoons of Pecorino Romano
 - 2 cloves of garlic chopped fine
 - Zest of 1 lemon

DIRECTIONS

Mix all ricotta stuffing ingredients together. Season tomato sauce with whole crushed garlic cloves and 2 tablespoons of olive oil. Season with salt.

Spread 3 tablespoons of sauce on the base of a shallow baking dish.

Layer each slice of zucchini with approximately 2 teaspoons of ricotta – spread carefully. Top with one slice of speck. Roll and place in baking dish vertical. Top with some tomato sauce. Sprinkle Parmigiano Reggiano then drizzle olive oil.

Add chilli flakes and torn up basil leaves.

Yields approximately 18-24 rolls.

Bake uncovered for 40-45 minutes.

Keep in oven for another 10 minutes with heat off.

Serve with 2022 Margo Rosé and crusty bread!

WINE PAIRING

These Zucchini Roll-Ups are packed with delicious flavours of herbs, cheese and speck, creating a delightful pairing opportunity for the Margo.

The Rosé is layered with subtle notes of herb and spice, enjoyably complementing the roll-ups. The intensity of the wine and food is a lovely and balanced match, allowing both to be tasted distinctly yet enjoyably together. Furthermore, the delicate fruitiness of the rosé elevates all the flavours in the combination, creating the luscious harmony of a perfect pairing.

TWO SISTERS