



Courgette rolls with Greek twist



Ingredients

- 800 grams of peeled (canned) tomatoes
- 2 whole cloves of garlic for the tomato sauce
- 1 pressed garlic cloves for the filling
- 10 basil leaves
- 250 gram of ricotta cheese
- 1 cucumber
- 100 gram Henri Willig Koekaas with Tzatziki for the filling
- 75 gram Henri Willig Koekaas Tzatziki for topping
- 0.5 teaspoon chilli flakes
- 2 courgette
- A few sprigs of flat parsley and mint
- Salt and pepper to taste
- Olive oil

These courgette rolls with a Greek twist are a feast on your plate. Filled with a creamy mixture of ricotta, fresh herbs and our unique Tzatziki cheese, they will instantly put you in Mediterranean spheres. Perfect as a starter, light lunch or part of a sunny mezze table. And the best part: you can vary endlessly with the filling and cheese. Get inspired and bring a piece of Greece into your home!

Preparation

- 1: Strain or mash the peeled tomatoes and put them in a large pan.
- 2: Add the garlic, fresh basil leaves, sugar, a splash of olive oil and some salt to taste. Let this simmer gently over low heat for half an hour. Then remove the garlic cloves.
- 3: Time to prepare the filling! Halve the cucumber, remove the seeds, grate it and squeeze the grating well in a cloth.
- 4: Then mix the cucumber with the ricotta, grated Tzatziki cheese, pressed garlic, chopped parsley and mint. Add the chilli flakes, salt and pepper to taste. Stir everything well and then put the mixture in the fridge for a while.
- 5: Cut the courgette into ribbons with a cheese slicer or mandolin and grill briefly in a grill pan.
- 6: Pipe or spoon a tuft of the ricotta mixture onto the courgette and roll it up.
- 7: Cover the bottom of a baking dish with the tomato sauce. Lay the courgette rolls on top and sprinkle with grated Tzatziki cheese. Then bake for half an hour in a preheated oven at 180°C.

Can I use other cheese in this recipe?

Our Tzatziki cheese is a seasonal product and therefore not available all year round. But don't worry if you missed out on this one - we have plenty of other flavourful cheeses that go perfectly with this dish.

For example, try our [Cow Cheese with Herbs and Garlic](#) for a classic spicy touch, give the dish a spicy twist with our [Cow Cheese with Chili](#), or opt for a mild, creamy flavour with our [young Goat Cheese](#).

However you combine it, this recipe is a summer topper that you can vary endlessly. Enjoy your meal, or as the



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Greeks say: kali orexi!

This recipe was commissioned by the [CookingQueens](#).
