

## Mushroom-style eggplants with tomato



**Time:** 75 min.

**Difficulty:** Medium

### Ingredients (4 people)

- Strained Tomatoes 1000g 250 gr
- **Ingredients**
  - Basil a few leaves
  - Eggplant 1
  - Extra-virgin olive oil to taste
  - Garlic 2 cloves
  - Salt to taste

**For this recipe we used:**



## Preparation

After having washed the eggplants, dry them carefully and cube them. Place the cubed eggplant in a colander, sprinkle them with salt to remove their bitter flavor for about an hour. Once they have been drained, squeeze the eggplants and fry them in plenty extra-virgin olive oil. When they have acquired an inviting golden brown color, drain the eggplants and dry them on a paper towels.

In a clean pan, sauté the garlic and, when golden, add the **Pomì Rustic sauce**

After a few moments add the eggplants by sautéing everything in the pan for a few minutes over high heat.

Adjust the salt and decorate with a generous sprinkle of chopped basil.