



Eggplant Parmigiana



Time: 45 min.

Difficulty: Easy

Ingredients (9 people)

- **Ingredients**

- Rustica Tomato Sauce 700g 700 gr
- Basil to taste
- Eggplants 10
- Extra-Virgin Olive Oil to taste
- Flour 1.1 lbs
- Grana cheese 1.1 lbs
- Mozzarella 1.1 lbs
- Onion to taste

For this recipe we used:



Preparation

Cut the eggplant into slices and fry them in oil (even just a little oil and a frying pan is fine), then dry the excess oil on a paper towel.

Prepare a classic tomato sauce that will be used later.

Dice the mozzarella into more or less irregular pieces.

Now it's time to put together the eggplant parmigiana. In a pan, place the tomato first, then the eggplants, tomato, mozzarella and parmesan cheese, and so on, until we get to the edge of the baking dish.

Bake 20 minutes at 360° F.