Pomì
O Così. O Pomì.

Eggplant Parmigiana



Preparation time: 45 min
Difficulty: Easy

Ingredients

- 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

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.

For this recipe we used:

Rustica Tomato Sauce 700 gr

