Aubergine parmigiana

Preparation time: 45 min
Difficulty: Medium

Ingredients

- Aubergines: 300 g
- Basil: to taste
- Frying oil: to taste
- Garlic: 1 clove
- Grated Parmigiano Reggiano: 60 g
- Mozzarella: 100 g
- Pepper: to taste
- Salt: to taste

Preparation

1. Cut the aubergines into slices and fry in oil until golden.
2. In the meantime cook the ***tomato*** for 15 minutes on a high flame with the extra virgin olive oil, garlic, basil, salt and pepper.
3. Cut the mozzarella into slices and grate the Parmigiano.
4. Assemble the parmigiana in a tray by alternating layers of tomato, aubergine, mozzarella and Parmigiano.
5. Bake in the oven for 15 minutes at 180 degrees.

For this recipe we used:

Rustica Tomato Sauce 180 g