

Mushroom-style eggplants with tomato



Time: 75 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 250 gr
- 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.