



# Aubergine parmigiana



**Time:** 45 min.

**Difficulty:** Medium

## Ingredients (2 people)

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- Puree de tomates 700g 180 g
- 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

**For this recipe we used:**



## 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.