Melanzane alla Parmigiana with Mozzarella



Serves: 8

Ingredients

- 1.8kg eggplants
- 700g drained and sliced Montefiore Mozzarella
- 1.2kg tomato passata
- 140g finely grated Parmigiano Reggiano
- 120ml extra virgin olive oil
- 3 cloves garlic
- 30g fresh basil
- 14g fine salt
- 2g black pepper

Method

STEP 1

Slice the eggplants lengthways into 8–10 mm slices. Salt lightly and stand for 20 minutes, then pat dry. Preheat the oven to 220°C conventional / 200°C fan-forced.

STEP 2

Brush the eggplant with about 80 ml olive oil and roast in a single layer for 18–22 minutes until tender and lightly browned.

STEP 3

Meanwhile, heat 20 ml olive oil in a saucepan. Add the garlic for 1 minute, then the passata and half the basil. Simmer for 25 minutes, remove the garlic and season.

STEP 4

Reduce the oven to 190°C conventional / 170°C fan-forced. Spread a thin layer of sauce in a 35 × 25 cm baking dish. Layer eggplant, sauce, Mozzarella, Parmigiano and basil, repeating to make three layers. Finish with sauce, clearly visible Mozzarella and Parmigiano.

STEP 5

Bake for 35–40 minutes until bubbling and golden. Rest for at least 15 minutes before cutting. Finish with fresh basil.