



EGGPLANT PARMESAN

INGREDIENTS

2 medium/small Eggplants
300 gr mozzarella or scamorza
500 ml Tomato sauce/puree
Extra virgin olive oil
Salt
Pepper
Basil

INSTRUCTIONS

Cut the eggplants into thick slices and put them on a baking pan with oil, salt, and pepper.

Grill the eggplants in the oven at 350 degrees F for about 20 minutes.

When they become soft (half cooked), take them out.

Prepare 3 layers in total and cover each of them with a few tablespoons of the fresh tomato sauce, mozzarella and basil.

Optional: sprinkle some more breadcrumbson the final layer to absorb all the liquids that form during the cooking.

Transfer the pan back into the preheated oven at 350 degrees F for about 25-30 minutes.

Let them sit for 10 minutes before serving.