Pomì
O Così. O Pomì.

Aubergine Parmigiana



Preparation time: 45 min
Difficulty: Medium

Ingredients

- Aubergines: 10.5 oz
- Basil: to taste
- Frying oil: to taste
- Garlic: 1 clove
- Grated Parmigiano Reggiano: 2.1 oz
- Mozzarella: 3.5 oz
- Pepper: to taste
- Salt: to taste

Preparation

Fresh, velvety, and oh-so thick, Pomì Strained Tomatoes have us DROOLING! Layered between crisp eggplant, creamy mozzarella, and freshly grated parmigiano reggiano, every bite of this stack tastes like creamy Italian heaven.

Directions:

1. Cut the aubergines into slices and fry in oil until golden.
2. In the meantime, cook Pomì Strained Tomatoes 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 Pomì Strained Tomatoes sauce, aubergine, mozzarella and Parmigiano.
5. Bake in the oven for 15 minutes at 356 degrees.

For this recipe we used:

Strained Tomatoes 6.3 oz

