Pomì
O Così. O Pomì.

Mushroom-style eggplants with tomato



Preparation time: 75 min
Difficulty: Medium

Ingredients

- Basil: a few leaves
- Eggplant: 2.2 lbs.
- Extra-virgin olive oil: to taste
- Garlic: 2 cloves
- Salt: to taste

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 Finely Chopped Tomatoes**.
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.

For this recipe we used:

Finely Chopped Tomatoes 8.8 oz.

