

## **Eggplant Parmigiana**

Preparation time: 45 min

**Difficulty**: Easy

## **Ingredients**

Basil: to tasteEggplants: 10

• Extra-Virgin Olive Oil: to taste

• Flour: 1.1 lbs

Grana cheese: 1.1 lbs Mozzarella: 1.1 lbs Onion: to taste



## **Preparation**

Cut the eggplant into slices and fry them in oil (even just a little oil and a frying pan is fine), then dry the excess oil on a paper towel.

Prepare a classic tomato sauce that will be used later.

Dice the mozzarella into more or less irregular pieces.

Now it's time to put together the eggplant parmigiana.In a pan, place the tomato first, then the eggplants, tomato, mozzarella and parmesan cheese, and so on, until we get to the edge of the baking dish.

Bake 20 minutes at 360° F.

## For this recipe we used:

Passata 1.5 lbs

