

## *MELANZANE ALLA PARMIGIANA*

*Serves 6-8*

Ingredients:

3 large eggplant, sliced no more than 1cm thick.

Salt

Flour

4 eggs

olive oil for frying

For the sugo (tomato sauce):

4 tablespoons extra virgin olive oil

1 clove garlic, left whole

2 cans peeled tomatoes or 8 very ripe tomatoes, peeled and chopped

250 g bocconcini, fior di latte or fresh mozzarella, cut into slices or cubes

grated parmesan

fresh basil leaves

salt and pepper

It is up to your preference to peel the eggplant, I do not. Slice the eggplant (no more than 1 cm thick). Sprinkle with salt and weigh down for an hour. Pat dry and dust in seasoned flour. Beat the eggs, dip the floured eggplant slices in the egg, shake off excess, then fry in hot oil until brown on both sides. Drain on paper.

To make the tomato sauce, heat the oil and fry the garlic lightly, add the tomatoes, chopped with all their juices. Cook only until the juices have evaporated. Now, season to taste and add chopped basil (reserve half the basil for layering.) Remove the clove of garlic.

Smear the bottom of an ovenproof dish with sauce, put down a layer of eggplant slices, dot with some small pieces of bocconcini and a sprinkling of parmesan and a few torn leaves of basil.

Continue to layer, finishing with sauce dotted with cheeses.

Bake at 180C for 20-25 minutes. Allow to rest for 10 minutes or so. Serve hot or at room temperature. To serve, encourage diners to lift off layers, rather than cutting a wedge.