



PARMIGIANA

INGREDIENTS

- 700 g aubergines
- 20 g plain flour
- 1 garlic clove, peeled and sliced
- 250 g passata
- 10 basil leaves
- 250 g mozzarella cheese, sliced
- 80 g parmesan, finely grated
- Vegetable oil, to fry aubergines
- 2 tbsp extra virgin olive oil
- Salt and pepper to taste

PREPARATION

1. Preheat oven to 200°C.
2. Slice the aubergines lengthways, salt them and let them rest for 30 minutes. Pat dry excess liquid with kitchen paper. Dust them with flour on both sides and fry in vegetable oil in the iCook Non-Stick Frying Pan until golden brown. Place the aubergines in the iCook 4 | Stock Pot Steamer to drain any excess oil.
3. Meanwhile, prepare the tomato sauce. Heat olive oil with garlic in the iCook 1 | Saucepan over medium heat for one minute. Then add passata and basil leaves, cover and cook for 10-15 minutes on a low temperature. Remove from heat and set aside.
4. Place two scoops of the prepared tomato sauce at the bottom of the casserole dish and top with a layer of fried aubergines, then a handful of parmesan, salt and mozzarella. Continue to repeat the layers until you run out of aubergines. Finish the top layer with tomato sauce, salt, pepper and grated parmesan. Place in the oven for 40 minutes and then add fresh parmesan again once its cooked. Serve and enjoy!