Elvea, festa all'italiana

Eggplant parmigiana

Ingredients for 4 Persons

2,50	eggplants
800 g	ELVEA Cubetti - Garlic
	pepper
	salt
2 tablespoons	olive oil
150 ml	red wine
1 teaspoon	dried oregano
	frying oil
50 g	flour
2 balls	mozzarella
125 g	parmesan cheese
1	ciabatta

Preparation

- Wash the eggplant and cut it into thin slices. Sprinkle both sides with salt and leave them for 30 minutes. Heat up some oil in a pan and add the Garlic Cubetti, the red wine and the oregano. Season to taste with pepper and salt and cook the sauce for approximately 10 minutes on medium heat.
- Preheat the oven (electric 250 °C / hot air: 220 °C). Heat up the frying oil in a deep pan (When you throw in pieces of bread, the oil must bubble around the bread and the bread must return crispy). Dab the slices of eggplant dry and roll them in the flour. Beat the excess flour off and fry the eggplant until golden brown and crunchy. Drain on paper towels.
- Cut the mozzarella into slices. Spread a thin layer of tomato sauce over the bottom of an oven dish. Cover the sauce with a layer of fried eggplant. Spread some slices of mozzarella and sprinkle with some Parmesan cheese. Repeat until the ingredients are up. Finish with a layer of tomato sauce and sprinkle with a thick layer of Parmesan cheese.
- Bake the parmigiana golden brown in the oven for about 20 minutes. Let cool briefly and serve in the oven dish. Delicious with ciabatta to dip into the remaining sauce.