

## Melanzane alla Parmigiana



### INGREDIENTS

- 2 Small Aubergines
- 2 Eggs lightly beaten
- 1-1/2 Cup Bread crumbs
- 1/2 Teaspoon
- Salt and Pepper to taste
- 1 Garlic cloves peeled and halved
- 3/4 Cup Olive oil
- 1 Can of Tomatoes
- 1/3 Cup Tomato paste
- 2 Tablespoon Minced basil
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Cup Grated Parmesan cheese
- 250 gr. Mozzarella

### Preparation

Dip aubergines slices in eggwash, then in bread crumbs seasoned with salt and pepper. Refrigerate 20 minutes. In a large saucepan, sauté garlic in 2 tablespoons oil for 1-2 minutes. Remove garlic and add tomatoes, tomato paste, basil, salt and pepper. Cover and simmer 30 minutes. Preheat oven to 350F. Brown the aubergine slices in 1/4-inch oil in a large skillet. Drain on paper towels. Put a thin layer of tomato sauce into a baking dish and layer the aubergines slices, sauce, Parmesan and mozzarella, alternately. End with mozzarella on top. Bake, uncovered, for 30 minutes.