

AUBERGINE PARMIGIANA

3–4 aubergines
700 ml tomato puree
300 g mozzarella
80 g Parmesan
2–3 eggs
Flour to taste
Basil
Frying oil
Salt

PREPARATION

1. Eggplant

Cut into slices (5 mm)
Season with salt and rest 20–30 minutes
Dab

Villa Angelina method:

Flour
Dip in the eggs
Fry until golden brown

2. Sauce

Tomato + basil + oil
Slow cooking 20 min

3. Assembly

Layers:

1. Sauce
2. Eggplant
3. Mozzarella
4. Parmesan

Repeat 3–4 times

4. Cooking

180°C
30–40 min

