Villa Angelina
Amalfi lifestyle

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