# Melanzane alla Parmigiana with Mozzarella



**Serves:** 8
**Prep Time:** 30 mins (plus 35 mins salting & resting)
**Cook Time:** 1 hr

## Ingredients

- 1.8kg eggplants
- 700g drained and sliced Montefiore Mozzarella
- 1.2kg tomato passata
- 140g finely grated Parmigiano Reggiano
- 120ml extra virgin olive oil
- 3 cloves garlic
- 30g fresh basil
- 14g fine salt
- 2g black pepper

## Method

**STEP 1**

Slice the eggplants lengthways into 8–10 mm slices. Salt lightly and stand for 20 minutes, then pat dry. Preheat the oven to 220°C conventional / 200°C fan-forced.

**STEP 2**

Brush the eggplant with about 80 ml olive oil and roast in a single layer for 18–22 minutes until tender and lightly browned.

**STEP 3**

Meanwhile, heat 20 ml olive oil in a saucepan. Add the garlic for 1 minute, then the passata and half the basil. Simmer for 25 minutes, remove the garlic and season.

**STEP 4**

Reduce the oven to 190°C conventional / 170°C fan-forced. Spread a thin layer of sauce in a 35 × 25 cm baking dish. Layer eggplant, sauce, Mozzarella, Parmigiano and basil, repeating to make three layers. Finish with sauce, clearly visible Mozzarella and Parmigiano.

**STEP 5**

Bake for 35–40 minutes until bubbling and golden. Rest for at least 15 minutes before cutting. Finish with fresh basil.