



Some believe 'Parmigiana' comes from 'palmiciana', the struts of the louvered window shutters, reflecting the layers of the parmigiana



Parmigiana

Ingredients

½ kg Aubergine 2 big or 3 small, or you can use zucchini, or a mixture of the two

Coarse salt (optional)

Olive oil

¼ Onion

½ kg fresh or 440gm chopped tinned tomatos (Mutti recommended)

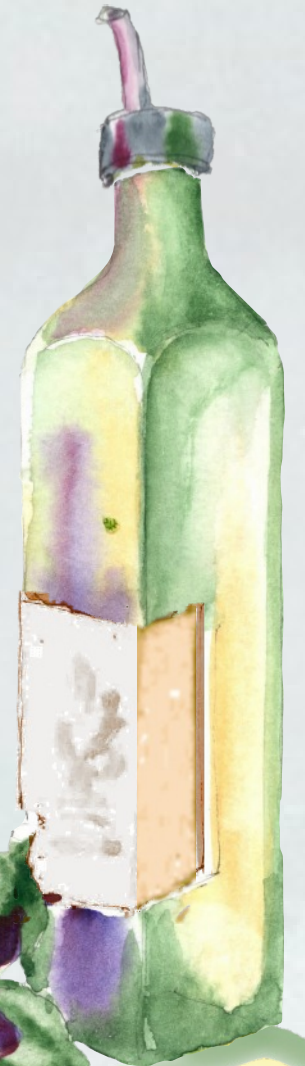
4 leaves basil

Vegetable oil for frying, you will need plenty of kitchen towel

500 gms mozzarella

100 gms parmesan, grated

More basil



Gina has popped out for more veg

Method

Preheat the oven to 200 deg.

Peel the aubergines (optional, Andrea doesn't) Cut the aubergines lengthwise into 2 cm slices . Put on a paper towel and sprinkle with salt to pull out the bitter juices, leave for 30 minutes (optional. Andrea doesn't).

Meanwhile make the tomato sauce. Chop onion and fry till translucent add the tomatoes, and season with salt. Cook slowly, covered for around 30 minutes, add chopped basil towards end.

Rinse the aubergines to get rid of the salt and dry well on paper towel. Fry in batches with plenty of vegetable oil. Remove onto yet more kitchen towel.

Cover the base of a casserole dish with a thin layer of tomato sauce. Arrange a layer of the fried aubergines and sprinkle with more sauce, some diced mozzarella and grated parmesan. Add the next layer of aubergines, going the other way. Add more sauce, mozzarella and parmesan. Continue finishing with a layer of sauce, parmesan and mozzarella.

Bake for 20 minutes. Remove the dish from the oven and allow to cool before sprinkling a few more basil leaves

