

EGGPLANT PARMIGIANA

*Recipe courtesy of Nadia Lim
from Nadia October/November Issue 2019*



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Serves 6 as a starter

INGREDIENTS

— Available at Mediterranean foods

Olive oil

¼ cup finely grated Parmesan

1 cup tomato passata

Leaves from 1 sprig rosemary

2 large balls fresh mozzarella (cow
or buffalo milk) sliced or shredded

Handful basil leaves

1 large or 2 medium eggplants

METHOD

1. Preheat pizza oven or oven grill.
2. Slice eggplant into rounds 5mm-1cm thick. Brush both sides with olive oil, season with salt and grill in a grill pan on the stove (or use a barbecue) until golden and charred on both sides. Arrange in a single layer on a large oven tray.
3. Mix passata with 2 tablespoons of olive oil and a pinch of salt and spread over each slice of eggplant. Top each slice with mozzarella, sprinkle over parmesan and rosemary and drizzle with a little olive oil. Grill in hot oven (or cook in pizza oven) for 5-10 minutes or until the cheese starts to bubble.
4. Scatter with basil leaves and serve immediately.

Buon Appetito!

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