

AUBERGINE PARMIGIANA



INGREDIENTS

- 2 tablespoons lemon-infused olive oil
- 2/3 aubergines peeled and sliced lengthways in 1/2" slices
- 400g Tomato Passata (I love Pizza Express Passata but Mutti finely chopped is excellent)
- 250g Mozzarella drained and chopped into small pieces
- 2-3 tablespoons finely grated parmesan
- Fresh basil
- Sea salt to taste

DIRECTIONS

- 01 Preheat your oven to 180c.
- 02 Peel your aubergines, then slice them lengthways until slightly thicker than a pound coin.
- 03 Lay your slices onto lined baking trays, then brush them with your lemon-infused olive oil and sprinkle with a little sea salt.
- 04 Place your trays into the oven and roast the aubergine slices for approximately 10-15 minutes. Remove once golden and leave to cool a little.
- 05 Spread a layer of passata into the bottom of your ovenproof dish.
- 06 Add a layer of aubergines, then another layer of passata. Add some shredded basil leaves and mozzarella chunks.
- 07 Add another layer of aubergines, passata, more basil and mozzarella. Repeat this layering process until all of your aubergine has been used up.
- 08 For the top layer, smother over the last of the passata and mozzarella, then finish with some freshly grated parmesan.
- 09 Bake for 20 minutes at 180c until golden and bubbling!

