

## AUBERGINES “ALLA PARMIGIANA”



**Chef:** Monica Copetti

### Method

For 6 people

Slice vertically the aubergines.

Scatter them with sea salt and leave to one side for an hour.

Wash and dry them with kitchen paper.

Flour the aubergines and deep fry them in oil.

Take them out when golden and drain them on kitchen paper.

Parmigiana preparation:

Spread a layer of Pomodorina, aubergines, Pomodorina, Bruschetta cheese and some fresh basil.

Complete with a sprinkle of salt with herbs and grated Parmigiano Reggiano cheese.

Repeat the process, until the ingredients are finished.

End with a layer of Pomodorina.

Top it with chunks of cheese and a generous sprinkle of grated Parmigiano Reggiano cheese.

Cook in an oven at 180° for about 30 minutes.

Take out and decorate with fresh basil.

### Menù Ingredients

400 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

450 g. Pomodorina - Pomodorina sauce - CA0K

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Sale alle erbe - Herbs and Spices Salt - PGO

### Ingredients

1 kg long aubergines

150 g flour

400 g Parmigiano Reggiano cheese

to taste big salt

to taste salt

50 g Fresh basil