EGGPLANT MILLEFEUILLE WITH RAGUSANO CHEESE



Menù Ingredients

20 g Grancrema di Ragusano DOP (Grancrema Cheese Spread with Ragusano PDO) - EV1X

80 g Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

Ingredients

80 g (5 slices) Eggplant

Oil for frying

Flour

5 leaves Basil

5 g Parmesan cheese, grated

Chef: Leonardo Pellacani

Method

FOR 1 PERSON

Slice the eggplant, roll in flour and fry in boiling oil. Start making up the millefeuille with a slice of eggplant, some grape tomato sauce, some Grancrema cheese spread with Ragusano PDO and a basil leaf.

Form several layers and finish with the grape tomato sauce and a sprinkling of grated Parmesan cheese.

Bake in the oven at 180°C for about 15 minutes.

Dish up, drizzle with Grancrema cheese spread with Ragusano PDO and garnish with a basil leaf and the fried eggplant peel.

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