

## Melanzane alla Parmigiana



### INGREDIENTS

2 Small Aubergines  
2 Eggs lightly beaten  
1-1/2 Cup Bread crumbs  
1/2 Teaspoon  
Salt and Pepper to taste  
1 Garlic cloves peeled and halved  
3/4 Cup Olive oil  
1 Can of Tomatoes  
1/3 Cup Tomato paste  
2 Tablespoon Minced basil  
1 Teaspoon Salt  
1/8 Teaspoon Pepper  
1 Cup Grated Parmesan cheese  
250 gr. Mozzarella

### Preparation

Dip aubergines slices in eggwash, then in bread crumbs seasoned with salt and pepper. Refrigerate 20 minutes. In a large saucepan, sauté garlic in 2 tablespoons oil for 1-2 minutes. Remove garlic and add tomatoes, tomato paste, basil, salt and pepper. Cover and simmer 30 minutes. Preheat oven to 350F. Brown the aubergine slices in 1/4-inch oil in a large skillet. Drain on paper towels. Put a thin layer of tomato sauce into a baking dish and layer the aubergines slices, sauce, Parmesan and mozzarella, alternately. End with mozzarella on top. Bake, uncovered, for 30 minutes.