

# Parmigiana di melanzane

the supreme dish of the Neapolitan tradition

- ☑ 2 kg aubergines, cut lengthwise in 0.5 cm slices
- ☑ 700 g tomatoes, sliced
- ☑ 1 kg tomato passata (sieved red tomatoes)
- ☑ 600 g mozzarella, 1 cm slices
- ☑ 1 bundle basil
- ☑ 150 g parmesan, grated
- ☑ 4 chillies, chopped
- ☑ 2 onions, fine slices
- ☑ salt
- ☑ olive oil



Deep fry the aubergines until they are dark gold and crunchy.

Pile them up on kitchen paper and put paper in between every layer, push a little so that the remaining oil is absorbed by the paper (instead of deep frying you can bake the aubergines in the oven at 180°C until they are dry and brown). Fry the



onions with a little bit of olive oil and when they are “blonde” yellow add the fresh tomato, the passata and the chillies, let all cook on a low heat until the water is gone and the sauce is no more so liquid. Then add half of the basil and salt to your liking.

Take an oven tray and cover the bottom with a layer of passata, sprinkle with parmesan, then add a layer of aubergines, then a layer of mozzarella and repeat this layering until all ingredients are finished.

Finally spread the passata on top with parmesan and basil leaves and bake it in the oven at 200°C for about 30 min. Buon appetito!