

# AUBERGINE ALLA PARMIGIANA

THIS IS A LOVELY FULL FLAVOURED WAY TO ENJOY OVEN BAKED AUBERGINE. TO PREPARE THE TOMATO SAUCE, SEE RECIPE NUMBER 1

SERVE THIS DISH ON THE SIDE OR BY ITSELF

**METHOD: SEE EPISODE 4 OF I-COOKTV**

- WASH AND PEEL THE AUBERGINES LEAVING AN UNPEELED STRIP ALONG ONE SIDE
- CAREFULLY CUT ACROSS AT 8 MM SPACES BUT NOT ALL THE WAY THROUGH
- PLACE THEM IN THE OVEN AT 250°C FOR ABOUT 20 MINUTES
- PUT THE SLICED CHEESE IN THE SPACES CUT ACROSS THE AUBERGINE
- GENTLY SPOON OVER THE TOMATO SAUCE WORKING IT IN BETWEEN THE SLICES
- PUT THEM BACK IN THE OVEN FOR 10 MINUTES
- SERVE WITH TORN BASIL LEAVES AND A LITTLE EXTRA CHEESE

ENJOY IN THE GOOD COMPANY OF FAMILY OR FRIENDS

## INGREDIENTS

**AUBERGINE ALLA PARMIGIANA**  
SERVES FOUR

- 2 AUBERGINES
- 10 TABLESPOONS OF RICH TOMATO SAUCE 23
- SEE RECIPE 1
- 80 GRAMMES PARMESAN CHEESE

