



Parmigiana

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

aubergine gratin with mozzarella

Tomato sauce

- 1 onion
- 2 cloves of garlic
- 1 chilli pepper, halved lengthways and deseeded
- 1 tbsp olive oil
- 1 tsp tomato purée
- 800 g skinned, chopped plum tomatoes (tinned)
- 1 tsp sugar
- 1 tsp salt
- Some pepper

Layering

- 1 kg aubergines
- Olive oil for brushing and greasing
- 1 tsp salt
- Some pepper
- 300 g mozzarella
- 1 bunch of basil
- 120 g grated Parmesan
- 3 tbsp breadcrumbs





Additional information

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