



COOKING WITH SAFTA

CATEGORY

Main

EGGPLANT PARMESAN

INGREDIENTS

Eggplant Parmesan
2 large eggplants
Parmesan Cheese
Mozzarella Cheese
oil, salt, pepper
tomato sauce

SAFTA'S SECRETS



PREPARATION

Wash and cut the two ends of the eggplants. Slice each eggplant into six slices. Arrange the slices on an oiled cookie sheet and springle them with salt and pepper. in a preheated oven at 400 cook the eggplants for 20 minutes. In an oven proof dish arrange 4 of the largest slices. On each one put basil, the tomato sauce, Mozzarella and Parmesan. Repeat the same twice by placing eggplant slices on top of the first four and again on top of the next 4 so that you have 3 stories. Bake at 350 till the cheese melts (about 20 minutes)

BON APPETITE!

