

Aubergine and parmesan recipe

INGREDIENTS

- 6 tbsp olive oil
- 2 cloves garlic, crushed
- 2 x 400g chopped tomatoes or passata
- 2 tbsp tomato puree
- 4 medium sized aubergines, sliced lengthways 5mm thick
- 85g freshly grated parmesan
- 20g fresh basil, leaves torn
- 1 egg, beaten
- Mixed leaves and balsamic vinegar, to serve

METHOD

1. Heat the oven to 200°C/gas mark 6. Heat 1 tbsp of the oil in a frying pan and gently cook the garlic for 3 minutes. Tip in the tomatoes and puree and simmer for a further 8 minutes.
2. Meanwhile heat a griddle pan until very hot. Brush the aubergine slices with the remaining olive oil and cook in batches over a high heat for 5-7 minutes, turning half way. Drain on kitchen paper as each slice is cooked.
3. Lay the aubergine slices in a baking dish and spoon over some sauce. Sprinkle with parmesan and basil leaves then repeat with the remaining ingredients.
4. Pour the beaten egg on top, sprinkle with parmesan and bake for 20 minutes until golden. Serve in slices with the leaves and a drizzle of balsamic vinegar.