

# EGGPLANT AND MOZZARELLA CHEESE LASAGNE

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## 1. PICTURE RECIPES – Category (MAY 2015)

### Equipment and Tool needed:



*\_Sautéing pan, Cooking pot, tray, ladle, spatula, wooden spoon, Chopping board, Chef's knife, small knife, Baking tray (oven proof)*

### Ingredients needed:



*Eggplants fresh, Mozzarella Cheese whole, Parmesan Cheese grated, Basil leaves fresh, Tomatoes fresh, Diced canned tomatoes, Tomato pulp (Passata Sauce), Tomato paste, Onion white, Garlic fresh, Oregano leaves dry, Sage ground, Salt cooking, Salt (sea salt flakes Maldon, Pepper corn black (Pepper mill), Olive oil cooking, Sugar white, Breadcrumbs*



### Pre-Preparation:

1. *Salt (cooking salt) sliced Eggplants, let rest for 1-2 hours*
2. *Drain off well with Kitchen paper roll*

### Preparation/Cooking:

#### Tomato Sauce



3. *Bring water and olive oil to a boil*
4. *Add finely chopped onions and garlic*
5. *Add salt (cooking)*



6. *Add diced & canned, chopped tomatoes and tomato pulp (Passata sauce)*
7. *Chop fresh tomatoes and add to the sauce*
8. *Add tomato paste*



9. *Add oregano leaves (dry) and sage (ground)*
10. *Add pepper black (pepper mill) and salt (sea salt flakes, Maldon)*



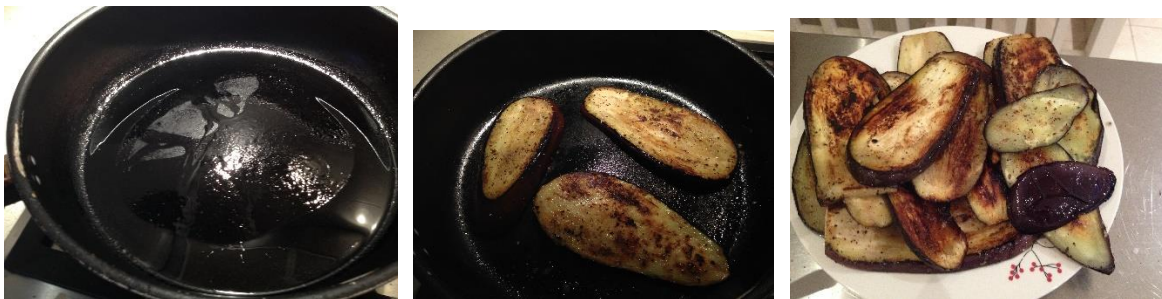




11. Add some more olive oil (cooking)
12. Let simmer for at least 45 minutes



13. Season pre-prepared eggplant slices (1 – 1.5 cm thick) with sea salt flakes, black pepper mill and oregano leaves (dry), drizzle with olive oil on both sides



14. Heat up Sautéing pan, add olive oil (cooking)
15. Pan fry eggplant slices on both sides (approx.. 2-3 min. each side) till golden brown and soft
16. Keep aside for later use



17. Slice Mozzarella Cheese into equal big slices
18. Wash and pick basil leaves (fresh)





19. Assemble Lasagne by covering the bottom of the baking tray with sliced, cooked eggplants
20. Second layer, top with sliced Mozzarella cheese
21. Sprinkle with fresh Basil leaves



22. Sprinkle with grated Parmesan cheese
23. Cover with Tomato sauce



24. Repeat again as in step19 with sliced, cooked eggplants
25. Repeat step 20 and 21 with Mozzarella cheese slices and Basil leaves
26. Sprinkle with grated Parmesan cheese
27. Top up with rest of tomato sauce, sprinkle with grated Parmesan cheese and breadcrumbs







- 28. Bake in the oven (pre-heated to 190C) for 15-20 minutes, or till golden brown*  
*29. Serve with some freshly baked bread rolls (Ciabatta or Sour dough)*

*Served and enjoyed best "Family" style to share on your Dinner table*  
*A very nice, tasty, alternative (Vegetarian) and meatless Dinner for the whole family*

*Buono Appetito!*

