

# Eggplant and Mozzarella Cheese Lasagne

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Quantity 6-8 Port.  
Author Martin ZGraggen  
Category VEGETARIAN  
Time Preparation time 45 minutes      Cooking time 20 minutes      .....  
Difficulty Beginner

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## Ingredients

QUANTITY	UNIT	PRODUCE
2	PC	Eggplants, fresh medium size (350-450 GR)
1	PC	Mozzarella Cheese, firm (300 GR)
100	GR	Parmesan Cheese, grated
	As needed	Salt, cooking
	As needed	Salt, sea (Maldon)
	As needed	Pepper black, pepper mill
10	GR	Oregano leaves, dry
100	ML	Olive Oil, cooking
30	GR	Basil leaves, fresh
30	GR	Breadcrumbs

## Tomato Sauce

150	ML	Water
60	ML	Olive Oil, cooking
80	GR	Onions white, finely chopped
40	GR	Garlic fresh, finely chopped
	As needed	Salt, cooking
	As needed	Salt, sea (Maldon)
	As needed	Pepper black, pepper mill
1	CAN	Tomato, diced, canned (400 GR)
250	ML	Passata Sauce (Tomato pulp)
10	GR	Tomato paste
5	PC	Tomatoes, fresh, whole, chopped (300 GR)
1	PINCH	Sugar, white
10	GR	Oregano leaves, dry
5	GR	Sage, ground

## Mise en place / Pre-Preparation

- Add salt (cooking) to sliced Eggplants, let rest for 1-2 hours
- Drain off well with kitchen paper

## Follow instruction on my Picture Recipe for this dish / recipe ||

**METHOD (preparation and cooking), PLATING / SERVING and EQUIPMENT / TOOLS needed**

[http://www.enabledcooking.com/wp-content/uploads/2015/05/PR\\_EggplantMozzarellaLasagne.pdf](http://www.enabledcooking.com/wp-content/uploads/2015/05/PR_EggplantMozzarellaLasagne.pdf)

## Remarks / Comments:

- 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

