

Baked egg plant Parmigiana

2 large eggplants
1 1/2 cups flour
4 eggs
2 cups breadcrumbs
3 tsp garlic powder
2 tsp oregano
2 tsp dried basil
1 tsp dried rosemary
salt and pepper
Olive oil
1 jar Passatta sauce
250g mozzarella cheese
1/2 cup Parmesan cheese
1/2 cup fresh basil

Cut 2 large eggplants into slices. Make sure the slices are of uniform thickness to ensure that they cook evenly.

Place the eggplant slices on a towel or on paper towels. Sprinkle one side with a little salt and allow to sit for at least 15 minutes. Flip the eggplant slices over, sprinkle with more salt, and allow to sit for at least another 15 minutes. Pat the eggplant dry with a towel after 30 minutes.

Heat oven to 190c

Place flour in one bowl, 4 eggs in a second bowl, and 2 cups of breadcrumbs along with garlic powder and dried herbs, salt, and pepper in a third bowl.

Dip each eggplant slice into the flour, then the egg, and then the breadcrumb mixture. Repeat until all the eggplant is coated.

Oil a baking sheet and arrange crumbed egg plant on top.

Place the baking sheets in the oven and roast the eggplant for 10 minutes on one side. Flip the eggplant slices over and roast for another 10 minutes on the other side.

Remove the pans from the oven and set aside.

Pour a small amount of marinara sauce into the bottom of a second smaller baking dish, then place a layer of eggplant slices and some mozzarella cheese on top.

Repeat with another layer of eggplant, sauce, and cheese. Repeat until all of the eggplant and sauce is layered in the pan.

Cover the pan with tinfoil and bake for 20 minutes. Remove the pan from the oven, sprinkle with Parmesan cheese, and bake for another 5 minutes uncovered. Remove

from oven and allow to cool slightly. Sprinkle with basil and serve.

