HEARTY & GROUNDING

Aubergine Parmigiana with Garlic Bread

PREP	COOK	SERVES
30 min	55 min	4 to 6

Vegetarian

Layers of roasted aubergine, rich tomato sauce, mozzarella and parmesan, baked until bubbling and served with garlic bread.

Ingredients

For the aubergines

- 3 large aubergines, sliced in 1 cm rounds
- 5 tbsp olive oil
- Salt

For the sauce

- 1 tbsp olive oil
- 1 onion, finely chopped
- 3 garlic cloves, chopped
- 2 x 400 g cans chopped tomatoes
- 1 tsp sugar
- A handful of basil

For the layers

- 250 g mozzarella, torn
- 60 g parmesan, grated

For the garlic bread

- 1 baguette, halved
- 60 g soft butter
- 2 garlic cloves, crushed
- 1 tbsp chopped parsley

Method

1. Heat the oven to 210°C. Lay the aubergine slices on lined trays, brush both sides with oil, sprinkle with salt, and roast for 25 minutes, turning once, until golden and soft.
2. For the sauce, heat the oil in a pan and cook the onion for 5 minutes. Add the garlic, tomatoes and sugar and simmer for 15 minutes. Stir in half the basil and season.
3. Lower the oven to 190°C. Spread a little sauce in a baking dish, then add a layer of aubergine, more sauce, some mozzarella and parmesan. Repeat, finishing with sauce and cheese.
4. Bake for 25 to 30 minutes, until bubbling and browned on top. Rest for 10 minutes.
5. Mix the butter, garlic and parsley, spread over the baguette, and bake for the last 10 minutes of the parmigiana.
6. Serve the parmigiana with the remaining basil and the garlic bread.

Cook's tip

Make it a day ahead if you can. The flavours deepen and it slices more neatly once cooled and reheated.