

# Aubergine parmigiana



Cuisine: Italian

Food category: Vegetarian dishes

Author: Jaroslav Mikoška

Company: Retigo

## Program steps

Preheating: 200 °C

1 use express grill



2 place the Vision pan on a stainless steel rack



## Ingredients - number of portions - 2

| Name   | Value | Unit |
|--|-------|------|
| olive oil  | 50    | ml   |
| aubergine, trimmed and cut into 1cm slices                 | 1     | ml   |
| salt   | 3     | g    |
| pepper   | 1     | g    |
| large banana shallot, finely sliced                        | 1     | g    |
| garlic clove, finely chopped                               | 1     | g    |
| tin chopped tomatoes                                       | 200   | g    |
| parmesan, finely grated                                    | 40    | g    |
| fresh basil leaves, finely shredded, plus extra to garnish | 10    | g    |

## Directions

Preheat the oven to 200C.

Prepare the aubergine by tossing it with 2 tablespoons of oil. Dry fry the aubergine in Retigo combi oven using the express grill for 4 minutes, or until softened and lightly browned. Add a little extra oil if the aubergine looks dry. To make the tomato sauce, heat the oil in a medium saucepan and fry the shallot and garlic over a medium heat for 3 minutes, or until softened, stirring regularly.

Add the tomatoes, half the Parmesan and the chopped basil. Bring to a simmer then cook for 4–5 minutes, stirring regularly until the sauce is thickened. Season with salt and pepper.

Layer the aubergine and tomato sauce in Vision pan sprinkle with rest of the parmesan cheese and bake on hot air 180C for 7 minutes.

Garnish with sprigs of fresh basil. Drizzle with a little olive oil to serve.

## Recommended accessories



Vision Pan