



Eggplant Casserole with Gratin Topping

The classic Italian casserole, “Melanzane alla parmigiana”

🔪🔪🔪 Easy ⌚ 60 min.



This eggplant casserole, “Melanzane alla parmigiana,” is a true classic of Neapolitan and Sicilian cuisine and a great vegetarian alternative to traditional lasagna. The harmonious balance of acidity, freshness, and cheese is simply delightful and leaves you wanting more. According to the Devoto-Oli dictionary, “alla parmigiana” refers to layering or slicing vegetables in a casserole dish. Contrary to what the term might suggest, it has nothing to do with Parmesan cheese.

Ingredients

2 eggplants
1 clove of garlic (if using fresh, very young garlic, use half a bulb instead of a clove)
2 shallots
2 buffalo mozzarella balls
1 can ORO di Parma chunky tomatoes with basil (425 ml)
2 tbsp ORO di Parma tomato paste Seasoning vegetables
1 handful of oregano sprigs
1 handful of basil
200 g Parmesan*
Breadcrumbs
1 tsp Condimento Bianco Agrodolce
Extra virgin olive oil,
salt and freshly ground pepper
Breadcrumbs

*Certain types of cheese (e.g., Parmesan) are made with animal rennet and are therefore not suitable for vegetarian dishes.

Used products:

Step 1: The Preparation

Here's how to prepare your eggplant casserole: Peel the shallots and garlic, then finely chop both. Wash the eggplants, trim the ends, and slice them along with the mozzarella.

Step 2: The Tomato Sauce

To make the tomato sauce, heat olive oil in a pot and sauté the shallots. Add the ORO di Parma tomato paste with seasoned vegetables, as well as the chunky tomatoes with basil, and let the sauce simmer briefly. Now just season to taste with salt, pepper, and fresh oregano. Add the garlic and Condimento Bianco Agrodolce, and stir the sauce well. You can already smell that fruity aroma, can't you?

Step 3: The Eggplant Casserole

Pour the sauce into a baking dish so that the bottom is covered. Then layer the eggplant and mozzarella slices alternately in the baking dish. Now spread the remaining sauce over the top, sprinkle some breadcrumbs over the eggplant casserole, and generously grate Parmesan over this delicious oven dish. Bake the casserole in the oven at 180 °C for 35–40 minutes. Your au gratin eggplant casserole—"Melanzane alla parmigiana"—is ready. Plate it and garnish with a few basil leaves. Buon appetito!



You can find this and more delicious recipe ideas at:
www.rodiparma.de/en/italian-recipes