

Melanzane Parmigiana

WOOD-ROASTED EGGPLANT PARMESAN

In this lighter and fresher version of Eggplant Parmigiano, the slices of fresh eggplant are first roasted in the wood oven rather than the traditional breaded and fried style.

- 2 tablespoons extra virgin olive oil
- 2 cloves garlic, thinly sliced
- 4 cups canned whole San Marzano tomatoes
- 3 medium eggplant, peeled, cut 1/2-inch thick lengthwise
- Salt
- 1 tablespoon butter
- 12 fresh basil leaves, torn
- 1 pound fresh mozzarella, thinly sliced
- 1/2 cup grated Parmigiano

Prep oven per *Mugnaini Bake Oven Protocol*.

Heat olive oil in a saucepan in wood-fired oven; add garlic and cook for one minute. Stir in tomatoes and cook for 20–30 minutes, or until tomatoes are soft enough to crush with the back of a spoon.

Meanwhile, place eggplant slices onto oiled sheet pan, set into wood-fired oven and roast, turning once, until lightly browned on both sides. Sprinkle with salt, cover with foil, and set aside.

Butter the inside of a baking dish and line with eggplant slices. Cover with tomato mixture, top with 1/3 of the basil leaves, 1/3 of the mozzarella, and 1/3 of the Parmigiano. Repeat for two more layers. Drizzle the top with olive oil and bake in wood-fired oven for about 20–30 minutes, or until bubbling and browned on top. Let rest for 20 minutes before serving.

