

Millefoglie di Melanzane – Eggplant Parmesan Stacks

Ingredients	Preparation
<p> 1 Eggplant 4 potatoes, boiled and peeled 1 Onion, chopped 2 cups tomato sauce 5-7 Basil Leaves, chopped 1-2 cups Grated Parmesan Flour, as needed Salt and Pepper, to taste Frying Oil, as needed <u>Organic EVOO, for garnish</u> </p> <p> Suggested Wine Pairings: <u>Ojai Pacific View Dolcetto</u> <u>California Red Wine</u> </p>	<ol style="list-style-type: none"> 1. Preheat your oven to 350° and line a baking pan with parchment paper. Slice the eggplant in approximately 8-10 ½ inch round slices. Sprinkle the slices with salt and let them. 2. Sauté the onion in a little olive oil until translucent. Add the tomato sauce and bring to a simmer, season with a little salt and pepper, and let it thicken on low heat. When cooked, stir in the basil and set aside. 3. Pat dry the eggplant and dredge the slices in flour. Heat a thin layer of olive oil in a skillet, and fry the slices until browned and cooked through, flipping regularly. Set them aside on a paper towel until cool to handle. 4. Create your stacks by, on the parchment paper, starting with an eggplant slice as the base. Spread some tomato sauce on the slice and top with parmesan. Follow with a slice of boiled potato, topped with tomato sauce and parmesan. Repeat with eggplant, sauce, and parmesan, and then again potato, sauce, and parmesan. Each stack will have two slices of eggplant and two layers of potato, with sauce and parmesan in between each layer. 5. Place the stacks in the hot oven for about 10-15 minutes, or until the cheese is melted and edges of the stacks are bubbling. 6. Serve hot with a little extra tomato sauce on the side and a drizzle of olive oil and freshly grated parmesan on top.

This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.