

A recipe from



Eggplant Parmesan

Ingredients

One large eggplant
½ cup flour
One egg
One cup heavy whipping cream
Two cups Racconto Italian seasoning breadcrumbs
One jar (24 oz) Racconto Riserva Marinara
½ cup shredded whole milk mozzarella (divided)
½ cup shredded smoked mozzarella (divided)
EVOO for sautéing eggplant



Total Prep Time: 45 minutes

Preparation

Preheat oven to 375.

Prepare the eggplant: Remove stem and slice lengthwise into 1/8 inch thick planks. Do not remove skin.

Mix egg and cream together. Dredge the eggplant slices first in the flour, then in the cream/egg mixture, and finally in the breadcrumbs for an even coating.

In a large skillet, over medium heat, sauté each piece of eggplant in olive oil until browned on each side.

Assemble ingredients: Into one (1) 8" x 10" oven ready baking dish, add a small amount of marinara sauce to lightly coat the bottom of the dish. Arrange a single layer of eggplant over sauce. Sprinkle 1/3 of the whole milk mozzarella and 1/3 smoked mozzarella over eggplant. Repeat these layers twice more, finishing with an additional layer of Riserva sauce to cover.

Bake for 45 minutes.