

Aubergine parmigiana with stracciatella cheese and crispy courgettes



Ingredients for 4 people:

2 aubergines
tomato pulp
basil
salt
Grana Padano
2 sheet of phyllo dough
rice meal
oil to fry
200 gr stracciatella mozzarella
2 courgettes

Procedure:

Cut the aubergines into slices about 1 cm, season with salt and let it rest for one hour

Dry and dust with flavour, fry in hot oil

Stuff the aubergines alternating every slices with tomato, basil and Grana Padano.

Wrap with sheets of phyllo dough , season with oil and bake at 180 degrees for 15 minutes

Cut the zucchini into thin threads and leave to soak in water and salt

Dry, dust with flour and fry

Garnish with the zucchini strands ad a spoon of stracciatella mozzarella