



Eggplant Parmigiana

SERVES: 4

16 slices of **TARRY MARKET** Housemade **EGGPLANT**

3 Cups **TARRY MARKET TOMATO SAUCE**

1 Bunch **BASIL**, leaves removed and cut into chiffonade

1 lb **FRESH MOZZARELLA**,

cut into ¼" thick slices – you'll need 12 slices

½ Cup freshly grated **PARMIGIANO-REGGIANO**

¼ Cup **TARRY MARKET BREAD CRUMBS**

Salt & freshly ground Pepper to taste

1. *Preheat* oven to 450F. Lightly coat the bottom of a 9"x12" pan with **sauce**. Arrange the **4 largest eggplant slices** in the pan, *spacing evenly*. Spread ¼ Cup of the **tomato sauce** over each slice, sprinkle each with **Basil**. Place 1 slice of **Mozzarella** over each, sprinkle 1 Tspn of **Parmigiano**. Take 4 more slices & repeat the layering with the

sauce, basil & cheese to make 4 medallions. 2. Sprinkle the **Bread Crumbs** over the top. 3. Bake uncovered, for 20-mins or until the cheese is melted and tops are lightly brown. Serve Hot, warm or at room Temperature.

TARRY WINE MERCHANTS suggests: **TERRAMORE NERO D'AVOLA** (\$11.00) from Sicily as a pairing!