



## EGGPLANT & RICOTTA LASAGNE

### Ingredients:

- 2 large Eggplants
- 500 grams Ricotta
- 500 grams Napolitano Sauce
- 150 grams shaved Parmesan
- 100mls Olive oil
- 2 Tbsp toasted pine nuts
- Approx. 10 Basil leaves

### Method:

- Pre-heat oven to 180°C.
- In a frying pan cook eggplant in Olive oil until golden on each side.
- Using a large rectangle lasagne dish layer ingredients:
  - Cover the bottom on the dish with a thin layer of Napolitano sauce, followed by a layer of Ricotta, then a layer of Eggplant, add salt & pepper to taste.
  - Next cover with a layer of Napolitano sauce, followed by a layer of Parmesan, then a layer of Eggplant, and a layer of Ricotta and Basil leaves.
  - Finish with a layer of Eggplant, Napolitano sauce and Ricotta.
- Bake in pre-heated oven for approximately 20 minutes.

### Method:

- To serve top with toasted Pine nuts and Basil.
- Serves 6.