



Photography by Steve Brown

Looking for something quick and easy this weekend?

Eggplant & Tomato Parmigiana

Ingredients (serves 6)

- 4 (1.5kg) eggplant, thinly sliced
- 1 cup olive oil, for brushing
- 700g jar Italian tomato sauce
- 1 bunch basil, leaves torn
- 500g mozzarella cheese, grated
- 1 cup finely grated parmesan cheese

Method

1. Preheat barbecue or griller to medium high. Brush eggplant slices with oil. Cook for 2 to 3 minutes each side or until golden. Transfer to a plate. Repeat with remaining eggplant and oil.
2. Preheat oven to 180°C. Lightly grease a 6cm deep, 22cm x 22cm (9-cup) square ovenproof dish. Layer a quarter of the eggplant over the base of dish. Spoon over a third of the tomato sauce and basil. Sprinkle over a quarter of the mozzarella. Repeat layers twice. Top with remaining eggplant. Combine remaining cheeses and sprinkle over eggplant.
3. Bake for 30 minutes or until golden. Slice and serve with a green salad and warm crusty bread.

Source

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Don't be fooled by its name...

Bonking Frog Summer Merlot is an ideal food wine ANY time of the year. With lots of aromatic red-berry fruit, and crisp acidity to give balance, you'll find you can match it with a wide variety of foods, like -

- Parmigiana
- Pasta
- Vegetarian
- Seafood
- Chicken
- Pizza
- Asian cuisine



To share your favourite food and Summer Merlot combination email julie@bonkingfrog.com.au