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Recipe number ninety-one

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Melanzane al forno

Aubergines from the oven

Ingredients for 4 people

800 g aubergines

Cut crosswise into slices 1 cm thick, salt them and leave them to « weep » for about 1 hour.

Meanwhile prepare a tomato sauce just as you like it. Then prepare the topping for the aubergine slices:

breadcrumbs
2 crushed garlic cloves
chopped parsley

fresh and home-ground if possible

chopped anchovy fillets
(it works without them too) mix with
enough olive oil to make a really
thick cream.

Dry the aubergine slices.

Oil a baking tray generously, oil the slices well on their upper side too.

Put into the oven for 15 min. / 200 degrees,

then spread on the crumb mixture and finish baking.

Serve on a bed of tomato sauce,
hot or lukewarm.



VERONICA'S TIP

The aubergine slices make a wonderful starter when they are arranged like tiles with raw tomato slices in between. A garlic and yoghurt sauce goes well with them too ...