



EGGPLANT PARMIGIANA



QimiQ BENEFITS

- Can easily be pre-prepared
- Quick and easy preparation
- Smooth and creamy consistency in seconds
- Reduces drying out on regeneration



INGREDIENTS FOR 10 PORTIONS

750 g	QimiQ Cream Base
2000 g	Eggplant
100 g	Flour
150 g	Olive oil
250 g	Onion(s), julienne
50 g	Garlic, finely sliced
1000 g	Tomatoes, puréed
15 g	Salt
5 g	Pepper
20 g	Sugar
350 g	Cream cheese
150 g	Parmesan
80 g	Fresh basil

METHOD

1. Cut the eggplant into slices and pat with the flour. Fry on both sides in 100g of the olive oil.
2. Fry the onions and garlic in the olive oil and deglaze with the puréed tomatoes. Add the salt and pepper and season with sugar.
3. Mix the QimiQ Cream Base with the cream cheese and parmesan until smooth.
4. Layer the eggplant, tomato ragout, gratin and basil leaves in a greased baking dish, finishing with the gratin. Place in the preheated oven at 180 °C for approx. 20 minutes to bake.